

Woman's Day® Special Interest Publications

**EASY**

Win a Dream Kitchen! \* See Page 33

# HOLIDAY

## COOKING & CRAFTS™

**25 Easy  
Cookies  
to Give**

**28 Fast  
Decorating  
Ideas for  
Christmas**

**Make Your  
Own Gifts!**  
34 Great How-Tos

**33 Super-  
Simple Projects**



Try our thumbprints,  
cutouts, spritz cookies &  
festive bars. See page 35

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Heidi Swapp designed this custom page by scanning her celebrated cookie recipe, her pink spatula and her favorite apron.

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# EASY HOLIDAY COOKING & CRAFTS™

VOLUME XVII, NUMBER 2



35



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## ON THE COVER



PHOTOGRAPH: ERIK RANK  
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RECIPES: COURTESY OF WILTON

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- $\frac{1}{3}$  cup all-purpose flour
- $\frac{1}{2}$  tsp. baking powder
- 1 bag (12 oz.) Ghirardelli Semi-Sweet Chocolate Chips
- 1 cup (4 oz.) chopped walnuts

In double boiler over hot water, melt the bittersweet chocolate chips and butter. In large bowl with electric mixer, beat eggs and sugar until thick; stir in chocolate mixture. In small bowl, stir together flour and baking powder; stir into chocolate mixture. Gently mix in semi-sweet chocolate chips and walnuts.

Using a sheet of plastic wrap, form dough into two logs, each 2 inches in diameter and about 8 inches long. As dough will be very soft, use plastic wrap to hold dough in log shape. Wrap tightly. Refrigerate at least 1 hour or until firm.

Preheat oven to 375°F. Unwrap dough; with sharp knife, cut into  $\frac{3}{4}$ -inch slices. Place slices 1  $\frac{1}{2}$  inches apart on greased or

parchment-lined cookie sheet. Bake 12 to 14 minutes or until shiny crust forms on top but interior is still soft.

Cool on baking sheet. Enjoy the moment of timeless pleasure.



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## *Holidays are all about celebrating family traditions*

and spending some quality time. These days, busy schedules make it increasingly hard to get everyone to sit down for a meal together. That makes gathering everyone at holiday time even more special.

One of my favorite parts of the holidays is trying out new recipes, while continuing to serve the dishes that have become an established part of our family's celebrations. This year, in addition to turkey



with all the trimmings, I intend to make chef Tom Colicchio's Sweet Potato Purée and his Caramelized Mushroom Tarts which are featured in "Winning Holiday Meal" (page 48). Known for great food at his Craft restaurants in New York, L.A. and Las Vegas, as well as for his expertise as co-host and head judge on TV's *Top Chef*, his recipes are simple to prepare and simply delicious.

I'm also planning to bake some of the terrific cookie recipes offered in "25 Easy Cookies!" (page 35). We're presenting five doughs with five variations each, so that even if you have time to make only one dough, you can still whip up a variety of different treats.

Don't forget to read our decorating story, "One Room, Two Looks" (page 56). The huge range of homemade crafts and beautiful details will bring easy glamour to your living room for everyone to enjoy at Thanksgiving and Christmas.

I hope you have a fabulous holiday season, filled with family gatherings and fun traditions, old and new. Happy holidays!

—Shelley Wolson, Editor

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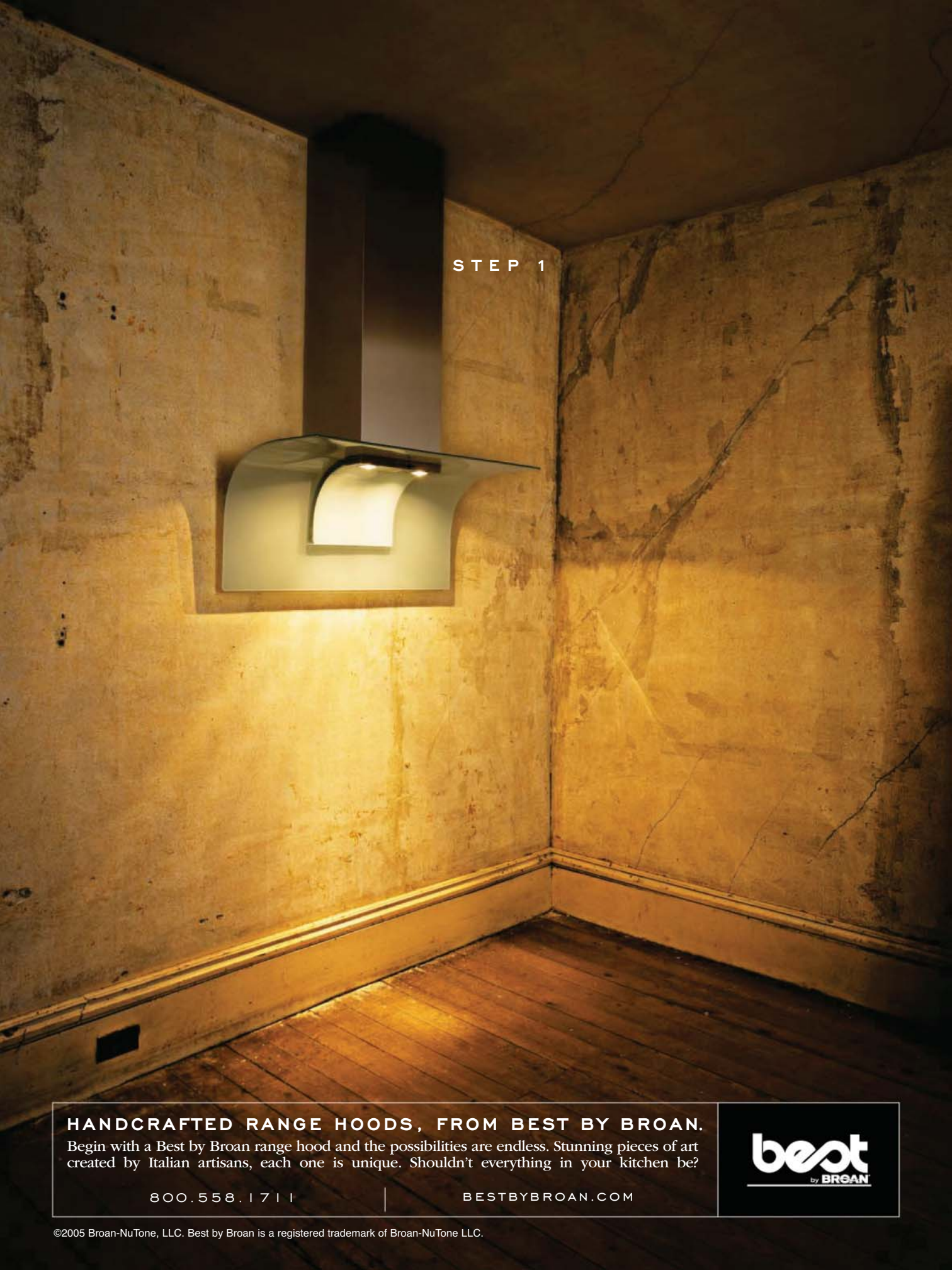
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1633 Broadway, New York, NY 10019  
Woman's Day Select Series is published 3 times yearly by  
Hachette Filipacchi Media U.S., Inc.  
1633 Broadway, New York, NY 10019  
Volume XVII, Number 2,  
EASY HOLIDAY COOKING & CRAFTS  
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*Dear Reader,*

As the weather outside gets frightful, the celebrations inside should always be delightful. And in *Easy Holiday Cooking & Crafts* we've created for you an indispensable idea-filled guide to the festive season. Start turning the pages to discover simple, step-by-step directions for creating memorable decorations and crafts, delicious, no-fuss recipes and easy, helpful entertaining tips. In other words, everything you need to celebrate the holidays in style—from Thanksgiving to New Year's—while enjoying every minute of them. So have fun reading the issue, and when you're done, let me know your favorite decorations, tips and recipes (don't miss the traditional feast *Top Chef's* Tom Colicchio created just for us). E-mail me or write me at Woman's Day Special Interest Publications, 1633 Broadway, 42nd floor, New York, NY 10019. Happy holidays!



—**Olivia Monjo, Editor in Chief**  
*omonjo@hfmus.com*

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Go to **[www.womansday.com/specials](http://www.womansday.com/specials)** for great ideas and inspiration, tips, easy how-tos and much more! Read about creating a romantic bedroom, beautifying your deck, choosing the best lighting, walking off weight and more. **Plus, enter our giveaways and win!**

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- \* Delicious chicken recipes from around the world
- \* Guilt-free desserts
- \* Super-fast entrées for busy cooks

PHOTOGRAPH: ABOVE, LUCIANA PAMPALONE HAIR AND MAKEUP: STEPHANIE PARENT, FOR MARK EDWARD INC.

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#### EASY HOLIDAY COOKING & CRAFTS™

is published by Hachette Filipacchi Media U.S., Inc. (HFM U.S.)

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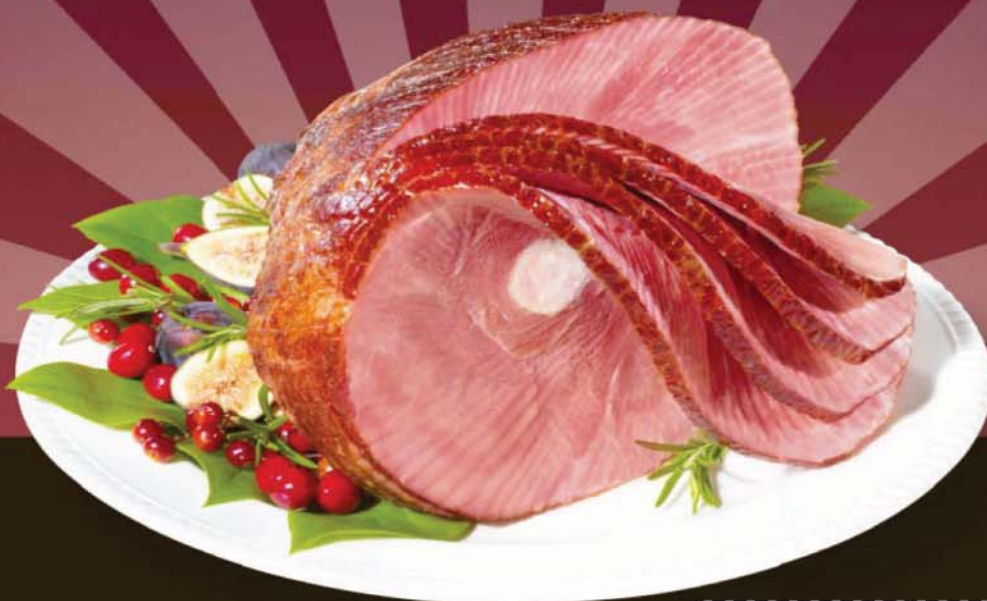
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# festive finds

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TO MAKE THIS HOLIDAY SEASON SPECIAL

WRITTEN BY GINEVRA PYLANT



## OLD SAINT NICK

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## FUZZY FEELING

All we want for Christmas is this handmade felt stocking appliquéed with snowflakes. \$48. 212-366-1836; [www.arcadiahomeinc.com](http://www.arcadiahomeinc.com).



## HAPPY MEALS

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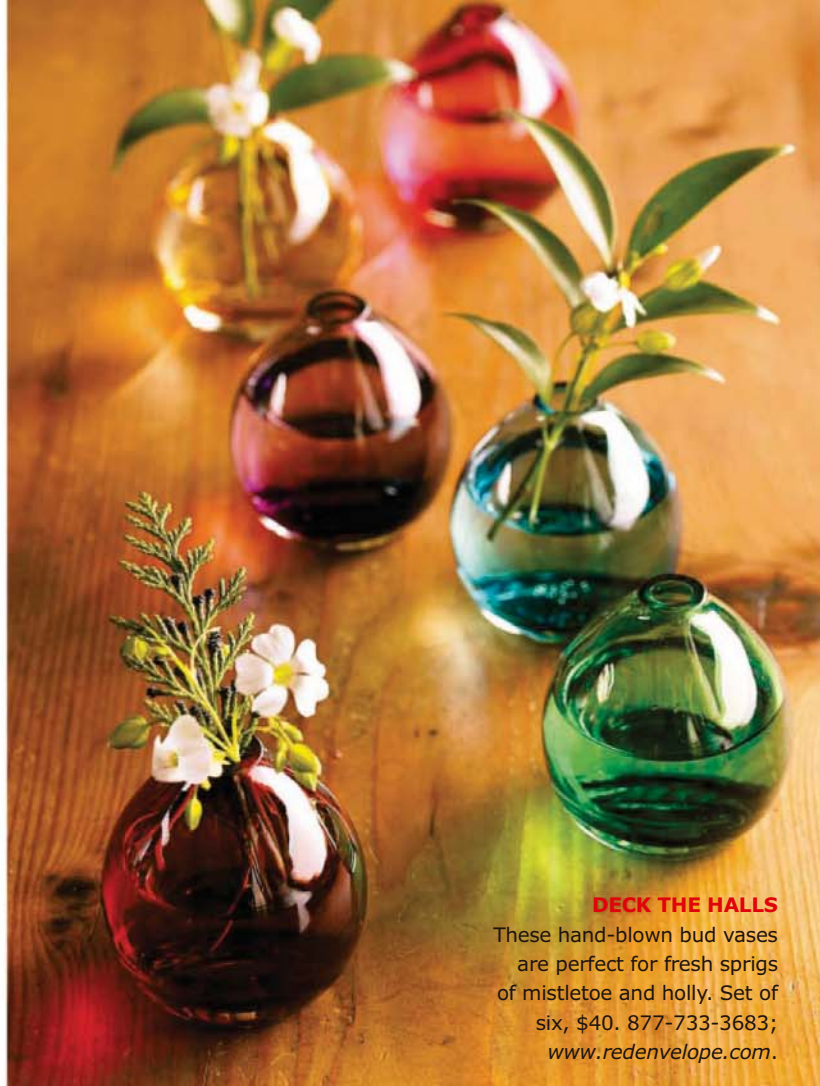
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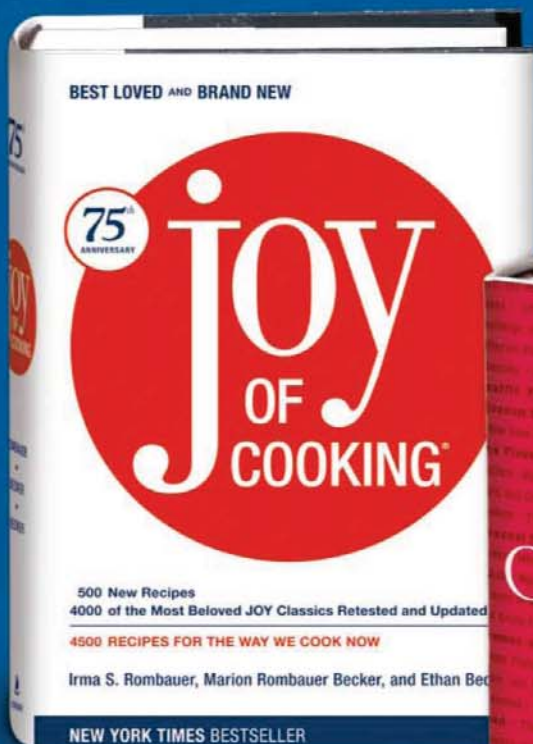


#### OH, CHRISTMAS TREES

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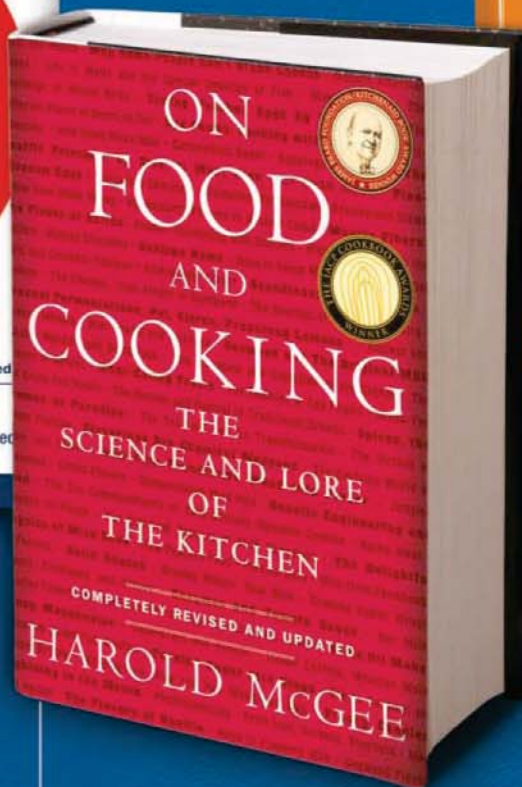


This holiday season,  
give the gift of good taste.



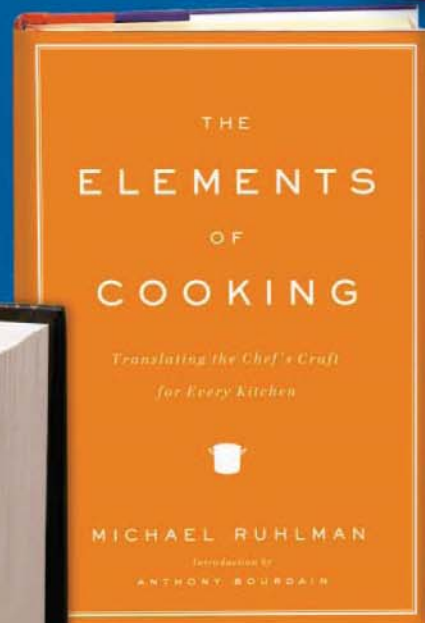
“Every kitchen  
should have  
running water,  
a stove, and  
a copy of *Joy*.”

—*Saveur*



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for every cook who  
possesses an  
inquiring mind.”

—Daniel Boulud, chef-owner of  
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*I still have the ornament she made in first grade.*



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# Make some holiday magic.



*make in minutes*

Prep: 10 min. Bake: 30 min. Makes: 12 servings

## Green Bean Casserole

2 cans (10 3/4 oz. each) Campbell's® Cream of Mushroom Soup (Regular or 98% Fat Free)  
1 cup milk  
2 tsp. soy sauce  
1/4 tsp. ground black pepper  
8 cups cooked cut green beans  
1 can (6 oz.) French's® French Fried Onions (2 2/3 cups)

1. Stir soup, milk, soy sauce, black pepper, beans and 1 1/3 cups onions in 3-qt. casserole.
2. Bake at 350°F. for 25 min. or until hot. Stir.
3. Top with remaining onions. Bake for 5 min. more.



**Go Nuts!** Toast 1/2 cup sliced almonds. Add with remaining onions.



**Bring on the Bacon:** Cook 4 slices bacon until crisp and crumble. Add to green bean mixture.



CampbellsKitchen.com



M'm! M'm! Good! *Casserole*  
**POSSIBILITIES**

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## Savory Nut Twists

**Makes: 52 Prep: 30 min Bake: 12 min (per batch)**

- 1 box (17.3 oz) frozen puff pastry sheets, thawed as box directs
- 1 large egg, slightly beaten
- 1 cup finely chopped hazelnuts
- 1 tsp dried crushed rosemary
- $\frac{1}{2}$  tsp freshly ground black pepper

**1.** Heat oven to 400°F. Coat baking sheet with nonstick spray. Unfold 1 pastry sheet on a lightly floured surface with fold lines vertical. Roll out with a lightly floured rolling pin in direction of fold lines until sheet is 14×9 in. Brush lightly with beaten egg.

**2.** Sprinkle with  $\frac{1}{4}$  cup of the nuts, rosemary and pepper; roll gently with rolling pin to press into pastry. Turn pastry over; repeat as above. Cut sheet crosswise in half to make two 7×9-in. rectangles. Cut lengthwise in  $\frac{3}{4}$ -in.-wide strips (you'll have 26). Twist strips and place 1 in. apart on prepared baking sheets.

**3.** Bake 12 minutes, or until golden and crisp. Transfer to a wire rack to cool. Repeat with remaining pastry sheet.

**Note:** Attach a card to your gift with the following suggestion: Before serving, spread the twists on a baking sheet and crisp them in a 400°F oven for 2 to 4 minutes.

**Planning Tip:** Store airtight at room temperature up to 2 days, or freeze up to 1 month.



SAVORY NUT TWISTS



CRANBERRY SALSA

## Cranberry Salsa with "Tree" Chips

**Makes: 4 cups salsa; 36 chips Prep: 15 min Bake: 8 min (per batch)**

### CRANBERRY SALSA

- 1 bag (12 oz) fresh or frozen cranberries (no need to thaw)
- 1 Granny Smith apple, peeled, cored and cut in eighths
- $\frac{1}{2}$  large red pepper, cut in large chunks
- $\frac{1}{2}$  medium red onion, cut in large chunks
- $\frac{3}{4}$  cup sugar
- $\frac{1}{3}$  cup apple juice
- 3 Tbsp chopped fresh cilantro
- 2 Tbsp chopped pickled jalapeño pepper
- 1 tsp grated lime zest

### CHIPS

- 1 pkg (14 oz) spinach tortillas

**1. Salsa:** Put cranberries, apple, red pepper and onion in food processor; pulse until chopped. Transfer to a large glass bowl. Stir in remaining ingredients until blended. Cover and refrigerate, or spoon into crocks or jars and refrigerate.

**2. Chips:** Heat oven to 375°F. Have ready a 3-in. tree-shape cookie cutter and baking sheet(s).

**3.** Using cookie cutter, cut 6 trees from each tortilla. Place on ungreased baking sheet(s) and bake 8 minutes, or until crisp. Remove to a wire rack to cool completely. Put in plastic bags; give with the salsa.

**Planning Tip:** The salsa and chips can be made and packaged up to 2 weeks ahead. Store chips at room temperature.





ALMOND-COCONUT BUNDT

## Almond-Coconut Bundt

**Serves: 16   Prep: 30 min   Bake: 30–35 min**

- 1½ cups (6 oz) sliced natural almonds
- 1¼ cups sweetened flaked coconut
- 1 tub (8 oz) reduced-fat sour cream
- ¾ cup sugar
- 1 stick (½ cup) butter, melted
- 2 large eggs
- 1 tsp *each* almond extract and baking soda
- ½ tsp *each* vanilla extract and salt
- 1½ cups all-purpose flour
- 3 oz dark or bittersweet chocolate, grated on large holes of a box grater

### GLAZE

- 3 oz dark or bittersweet chocolate
- 2 Tbsp stick butter
- ½ Tbsp light corn syrup

- 1.** Heat oven to 350°F. Coat a 10-cup bundt pan with nonstick spray. Have ready a rimmed baking sheet.
  - 2.** Spread almonds at one end of baking sheet, coconut on the other. Bake 8 to 12 minutes, stirring twice, until toasted. Cool; reserve ½ cup of the almonds for decoration. Finely chop remaining almonds.
  - 3.** Meanwhile, in a large bowl, whisk sour cream, sugar, butter, eggs, almond extract, baking soda, vanilla and salt until smooth. Stir in flour just until blended. Stir in coconut, chopped almonds and grated chocolate. Spread in bundt pan.
  - 4.** Bake 30 to 35 minutes until a wooden toothpick inserted near center of cake comes out clean. Cool in pan on a wire rack 20 minutes before inverting cake on rack to cool completely.
  - 5.** Glaze: Melt chocolate and butter; stir in corn syrup. Let cool until thick enough to spoon over top of cake. Sprinkle with reserved almond slices.
- Planning Tip:** Can be made up to 5 days ahead. Store covered at room temperature. ➤

## Pumpkin-Apple Butter

**Makes:** 5 cups **Prep:** 5 min **Cook:** 30 min

- 2 cans (15 oz each)  
100% pure pumpkin
- 2 cups applesauce
- $\frac{2}{3}$  cup packed light-brown sugar
- $1\frac{1}{2}$  Tbsp grated fresh ginger
- 1 tsp *each* ground cinnamon  
and nutmeg

**1.** Stir all ingredients in a heavy, medium saucepan until blended. Bring to a boil, stirring often.

**2.** Reduce heat to low and simmer uncovered, stirring often to prevent scorching, 30 minutes, or until mixture is very thick.

**3.** Cool, spoon into containers, cover and refrigerate.

**Planning Tip:** Can be refrigerated up to 2 weeks. Add a card to your gift saying, "This is good on toast, waffles, English muffins, pancakes and crackers, or use as you would apple butter."

### PUMPKIN-APPLE BUTTER



### CITRUS PANCAKE SYRUP TRIO

## Citrus Pancake Syrup Trio

**Makes:**  $2\frac{1}{4}$  cups **Prep:** 15 min

**Chill:** overnight

- $1\frac{1}{2}$  cups light corn syrup
- $\frac{3}{4}$  cup real maple syrup (see Note)
- 2 Tbsp *each* grated lemon,  
lime and orange zest
- Yellow, green and orange  
liquid food color

**1.** In a 4-cup measure, mix corn syrup and maple syrup until well blended. Pour  $\frac{3}{4}$  cup into each of 3 bowls.

**2.** Stir a different citrus zest into each bowl. Refrigerate overnight.

**3.** Strain each into a bowl (discard zest) and tint each syrup with food color to match color of citrus used. Pour into attractive bottles and refrigerate.

**Note:** The paler the syrup, the better the color when tinted.

**Planning Tip:** Can be made up to 3 weeks ahead. Present one—or all—of the syrups with pancake mix (and a recipe from the mix label) and chopped dried tropical fruit, chopped nuts and/or dried berries to add to the batter when making the pancakes.





Your special nutmeg.

A sweet story.

The moment pumpkin pie became more than dessert.

All the makings of  
a great holiday.



### Signature Pumpkin Pie

**MIX** 1 can (15 oz.) pumpkin, 1 can (14 oz.) sweetened condensed milk, 2 eggs, 1 1/2 tsp. McCormick® Ground Cinnamon, 3/4 tsp. McCormick® Ground Ginger, 1/4 tsp. McCormick® Ground Nutmeg and 1/8 tsp. McCormick® Ground Cloves in large bowl until smooth.

**POUR** into 1 unbaked frozen deep dish pie crust (9-inch). Place on large baking sheet covered with foil.

**BAKE** in preheated 425°F oven 15 minutes. Reduce oven temperature to 350°F. Continue baking 40 minutes or until knife inserted 1-inch from crust comes out clean. Cool on wire rack. **Makes 8 servings.**

**Tip:** Use 1 tbsp. McCormick® Pumpkin Pie Spice in place of the spices listed above.

**For more great-tasting recipes, visit [mccormick.com](http://mccormick.com)  
or call 1-800-MEAL-TIPS**



RASPBERRY-GLAZED  
MINI LEMON-  
CORNMEAL LOAVES

## Raspberry-Glazed Mini-Lemon-Cornmeal Loaves

**Makes: 5   Prep: 10 min   Bake: 35–40 min**

- 2 sticks (1 cup) unsalted butter, softened
- 1 lb confectioners' sugar
- 2 Tbsp fresh lemon juice (grate zest first)
- 1½ tsp baking powder
- ¼ tsp salt
- 4 large eggs, at room temperature
- 2¼ cups all-purpose flour
- 1 cup milk
- ¾ cup yellow cornmeal
- 2 Tbsp grated lemon zest

### GLAZE

- 2 cups confectioners' sugar
- 2 Tbsp lemon juice
- 1 tsp raspberry extract
- Red liquid food color

- 1.** Heat oven to 350°F. Coat five 5¾×3¼×2-in. disposable foil loaf pans with nonstick spray.
- 2.** Beat butter, sugar, lemon juice, baking powder and salt in a large bowl with mixer on low speed to blend. On high speed, beat until pale and fluffy. Add eggs, one at a time, beating well after each. On low speed, beat in flour in 3 additions, alternating with milk in 2 additions, just until combined.

Beat in cornmeal and zest. Scrape into prepared pans. Smooth tops; place on a baking sheet.

**3.** Bake 35 to 40 minutes until a wooden toothpick inserted in centers comes out clean. Cool in pans on a wire rack.

**4.** Glaze: Stir ⅓ cup confectioners' sugar and ¾ tsp water in a bowl until smooth. Scrape into a small zip-top bag. Stir remaining sugar, lemon juice and extract in bowl until smooth. Add red color with tip of a toothpick to tint pink.

**5.** Remove cakes from pans. Spread tops with pink glaze, letting some drip down sides. Let stand 5 minutes. Snip tip off corner of zip-top bag; drizzle white glaze over pink. Refrigerate until set. 🎁



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#### GREAT GREETINGS

ABOVE: Display a winter wonderland with the cards you receive. Use sticky back "snowflake" coins to attach the cards to the **Wall Hanging**.\* Put on extra coins to enhance the scene.  
RIGHT: Use colorful felt to create the setting.

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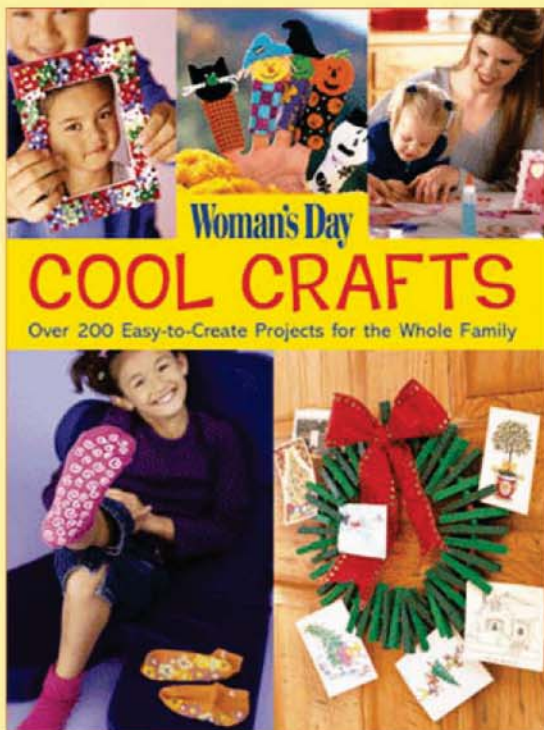
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PHOTOGRAPHS: LEFT, DEBORAH ORY; RIGHT, LEN LAGRUA DESIGN: ROBIN TARNOFF STYLING: DAN PASKY



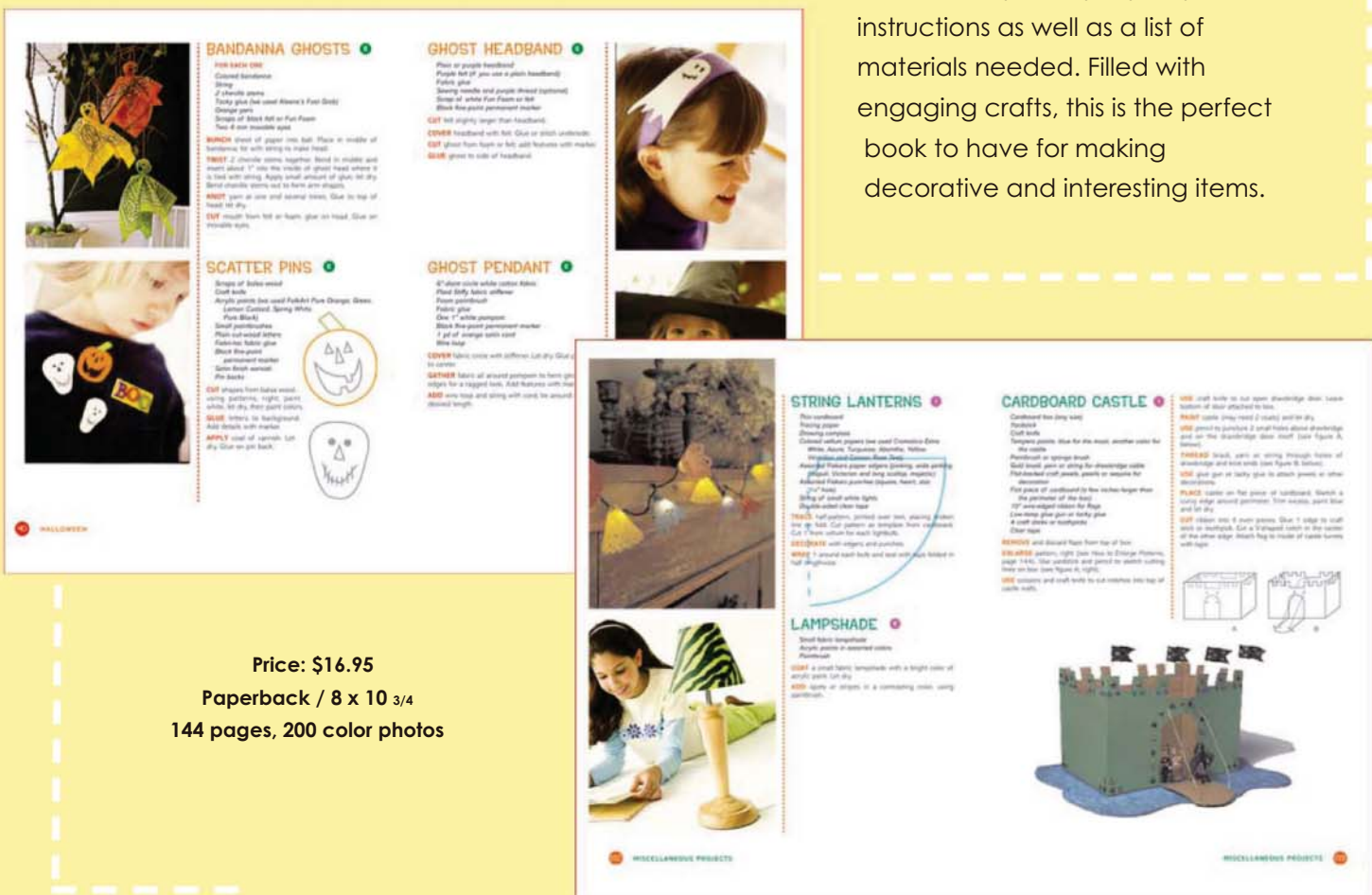


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CUTTING-EDGE

# Traditions

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PHOTOGRAPHS BY DEBORAH ORY

STYLED BY DAN PASKY



Clockwise, from top left:  
A color-coordinated menu,  
recipe box and dividers,  
napkin ring and place card.

DESIGNS: NAPKIN RING, PLACE CARD AND MENU CARD, MARCY MCCHESENEY FOR XYRON; RECIPE BOX AND CARDS, KAY BROWN FOR XYRON





Clockwise starting top left: Caño Negro Wildlife Refuge; Tortuguero Park Canal Cruise; White Faced Monkey; Keel Billed Toucan; Manuel Antonio Park; Rainforest Hike

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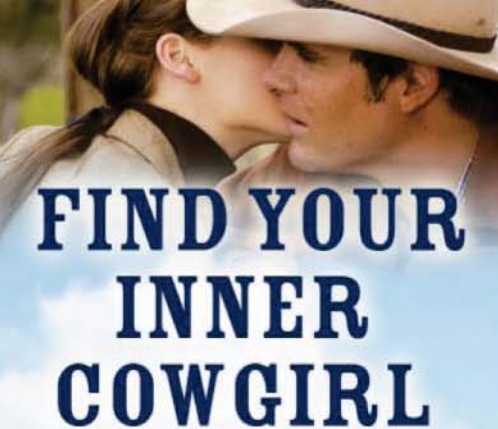
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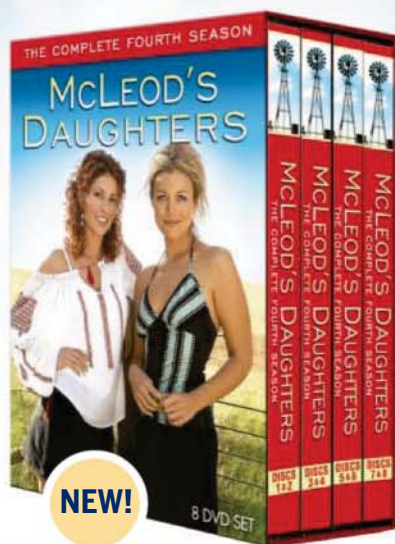
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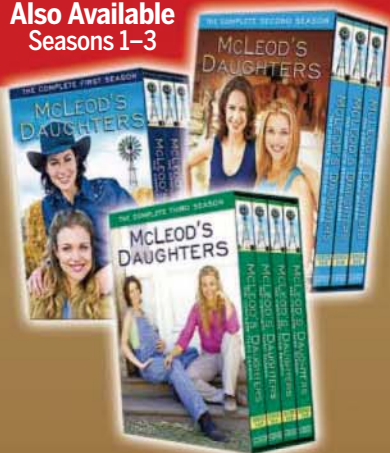
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CUTTING-EDGE Traditions



## Recipe Tin and Category Dividers

**SKILL LEVEL:** Beginner

### MATERIALS

- \* Tin recipe box (we used the Provo Craft Tin)
- \* Tape measure, ruler, scissors
- \* Tres Jolie Ooh La La Happy scrapbook supplies
- \* Floral/Rose patterned paper
- \* Glue stick
- \* Brown ink pad
- \* Pink cardstock (we used Bazzill Doodlebug in Pajama)
- \* Tan cardstock (we used The Paper Company)
- \* Small letter stamps
- \* Narrow double-sided ribbon in several patterns (we used American Crafts ribbon in Gumdrops)

**NOTE:** To make this project, we used the following Xyron products: Personal Cutting System, Karen Foster Design Collection, Design Runner, Disk Maker, Creative Station, Create-a-Sticker and Corner Rounder.

**DIRECTIONS:** 1. Measure circumference and height of tin (ours is 5 inches high). Cut 5x12-inch pieces of striped paper (cut as many as needed to fit around tin with 1/2-inch overlap). Glue strips together at one end to form long band. Trim upper edge of band to fit along front fastener. Press edges of band into ink pad; let dry.

2. Cut 3x12-inch strips of floral paper to fit around tin; glue strips together at one end. Ink edges same as for striped paper. Glue to center of striped band.
3. Cut 1-inch bands of striped paper to fit around tin; glue bands together at one end. Apply border stickers down center. Ink edges. Glue to center of floral band to make layered band.
4. Glue layered band around tin.
5. Draw large ball ornament on rose patterned paper; cut out. Ink edges. Cut a design strip from border stickers; glue to center of ornament. Cut a small hook shape from tan cardstock. Ink edges. Glue to top of ornament.
6. Stamp words on ornament; glue onto front of tin.
7. Cut a small and medium tree from chartreuse paper, and trunks from tan cardstock. Ink edges. Glue trunks to bottoms of trees. Glue trees onto tin.
8. To make recipe dividers, cut six 6x4 1/2-inch pieces of pink cardstock. Ink edges. Cut six 1x2-inch strips of chartreuse paper; fold each in half lengthwise to make tabs. Trim upper folded corners to form curves. Ink edges. Write recipe categories on tabs, as shown in photo. Glue tabs over upper edges of cards, staggering placement. Glue 1/2-inch strips of floral paper to cards as accents.
9. Cut ribbon into 6-inch pieces; tie around handle.





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## Dinner Party Napkin Ring

**SKILL LEVEL:** Beginner

### MATERIALS

- \* Rotary cutter with scallop blade (we used Fiskars)
- \* Cutting mat
- \* 1 $\frac{3}{4}$ ×6-inch strip of white cardstock
- \* 1×6-inch strip of striped patterned paper
- \* 1 $\frac{1}{2}$ ×6-inch strip of red cardstock
- \* Glue stick
- \* Small wood clothespins

**NOTE:** To make this project, we used the following Xyron products: Create-a-Sticker Adhesive Machine and Adhesive Runner.

**DIRECTIONS:** 1. Using rotary cutter, trim both long edges of white cardstock and patterned paper.

2. Glue red cardstock to center of white cardstock. Glue patterned paper to

center of red cardstock.

3. Overlap and glue ends together to form ring.

4. Attach clothespins to both sides of overlap.

## Menu Card

**SKILL LEVEL:** Beginner

### MATERIALS

- \* Pencil, ruler, glue stick
- \* Craft knife, cutting mat
- \* 12-inch squares of patterned paper (two small, one medium and one large print)
- \* Two 5 $\frac{1}{2}$ ×8 $\frac{1}{2}$ -inch pieces of chipboard
- \* Cardstock: red, white
- \* Lettering stencil

**NOTE:** To make this project, we used the following Xyron products: Adhesive Machines, Adhesive Runner, Personal Cutting System, SEI Collection 1 Design Book and Karen Foster Custom Calendar Design Books.

**DIRECTIONS:** 1. Cut two 6×9 $\frac{1}{2}$ -inch pieces of medium print paper for covers. 2. Place one piece face down on; coat back with glue. Place a piece of chipboard on paper, aligning it with one long edge of paper so paper extends  $\frac{1}{2}$  inch past other long edge and short edges. Press into place. Place chipboard side up again. 3. Clip paper corners diagonally; fold

over corners, then sides, to make front of menu card.

4. Make back of menu card in same manner.

5. Place front and back of menu card right sides up, with uncovered long edges aligned. Slide pieces apart about  $\frac{1}{8}$  inch, keeping upper and lower edges even.

6. Cut 3×10-inch piece of large print paper for binding. Glue binding over gap between front and back so ends extend evenly. Turn menu card over and fold binding ends to inside.

7. Cut a 10 $\frac{7}{8}$ ×8 $\frac{1}{4}$ -inch piece of small print paper for lining. Glue lining inside menu card so card edges extend  $\frac{1}{8}$  inch past lining all around.

8. Draw large ball ornament on small print paper; cut out. Draw ornament hook on large print paper; cut out. Draw center band for ornament on medium print paper; cut out. Glue ornament to lower front of menu card; glue hook and band on ornament.

9. To make "menu" lettering, use stencils on white cardstock; cut out letters.

10. Cut 4 $\frac{1}{4}$ ×1 $\frac{1}{2}$ -inch piece of red cardstock; glue letters onto cardstock.

11. Cut a 4 $\frac{3}{4}$ ×2-inch strip from small printed paper. Glue to front of card, near top, then glue lettered paper onto center of strip.

12. Cut a 1 $\frac{1}{2}$ -inch square of large print paper; cut in half diagonally to make 2 triangles. Glue triangles to upper right and lower left corners inside back cover, gluing only the edges.

13. Using computer, print menu onto white paper. Cut menu to fit inside photo corners.



## Dinner Party Place Card

**SKILL LEVEL:** Beginner

### MATERIALS

- \* 5-inch square of white cardstock
- \* Metal-edge ruler

- \* Craft knife
- \* Cutting mat
- \* 4 small brass brads (from scrapbook department of crafts store)
- \* Pencil
- \* Patterned paper
- \* Glue stick
- \* White sticker paper
- \* Fine-point permanent colored marker

**NOTE:** To make this project, we used the following Xyron products: Design Runner, Disk Maker, Accessory Kit, Personal Cutting System and Create-a-Sticker.

**DIRECTIONS:** 1. Fold cardstock in half. Place ruler along fold and lightly score fold line with craft knife to make place card.

2. On wrong side of printed paper, draw a shape that will fit on front of place card; cut out.

3. Glue printed paper to front of place card. 4. Write guest's name on sticker paper; cut out and apply to center of printed paper.

5. Attach brads at ends of printed paper and in middle of each side. 🎁





Woman's Day. Special Interest Publications

# EASY HOLIDAY COOKING & CRAFTS™

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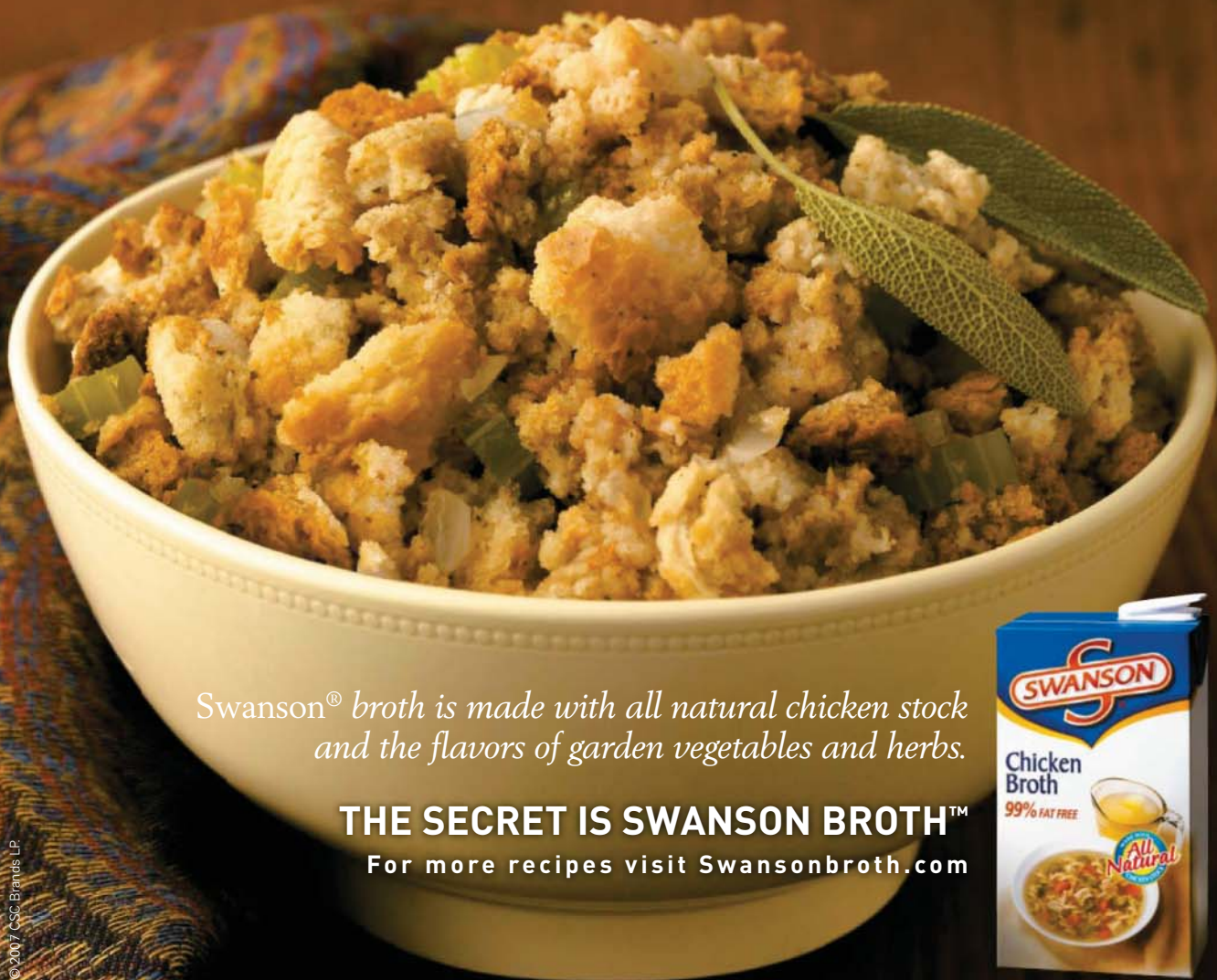




## THE REASON EVERYONE SPENDS THE HOLIDAYS AT YOUR HOUSE.

1 3/4 cups Swanson chicken broth  
Regular, Natural Goodness™ or Certified Organic  
Generous dash ground black pepper  
1 stalk celery, coarsely chopped  
1 small onion, coarsely chopped  
4 cups Pepperidge Farm® Herb Seasoned Stuffing

1. Heat broth, pepper, celery and onion in 2-qt.  
saucepan over high heat to a boil. Reduce  
heat to low. Cover and cook for 5 min. or  
until vegetables are tender.  
2. Add stuffing and stir lightly to coat.  
Prep: 5 min. Cook: 10 min. Makes: 4 cups



Swanson® broth is made with all natural chicken stock  
and the flavors of garden vegetables and herbs.

**THE SECRET IS SWANSON BROTH™**

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# 25 Easy Cookies

5 DOUGHS, 5 WAYS

PHOTOGRAPH: SUSAN MCWHINNEY FOOD STYLING: KAREN TACK PROP STYLING: DAN PASKY RECIPES: COURTESY OF WILTON



**COOKIES GALORE**

This basic, all-purpose dough makes a great-tasting cookie on its own. It also lends itself to your favorite shapes and **Cutouts**,\* such as festive snowflakes, bears and stockings, and **Sparkle Edge Icebox Cookies**.\*

**BETTER Baking**

Use these handy tips from the Wilton Test Kitchens to make all your holiday baking easier:

- \* Read through your recipe completely before starting.
- \* Assemble and measure out all necessary ingredients prior to baking. This helps eliminate a trip to the store in the middle of your project to pick up ingredients you don't have on hand. Some ingredients, such as butter, may also need to be at room temperature.
- \* Use butter at room temperature unless your recipe indicates otherwise. Butter can be softened in the microwave at 30% power for a few seconds at a time.
- \* Proper measuring is critical. Often when cooking, we tend to add an extra dash of this and an extra pinch of that. This technique may be suitable for some recipes, but baking is a science with ingredients interacting with each other in precise fashion. It is very important to always properly measure out baking soda, baking powder, salt and flour.
- \* When measuring flour, use a nesting measuring cup. Stir the container of flour with a spoon. Lightly spoon flour into the measuring cup until it forms a nice heap over the rim. Use a spatula, knife or other straight edge and sweep across the top of your measuring cup to level out the flour.
- \* When measuring liquids, use a glass or plastic measuring container with a pour spout. Liquids find their own level, so simply pour the liquid up to the appropriate mark.
- \* Unless indicated otherwise, mix the flour with moist ingredients just until blended. Overmixing or beating your cookie dough may result in tough cookies.
- \* When choosing a baking sheet, pick a light-colored heavy-gauge option because it holds its shape and conducts heat better, producing the best cookies. However, many other types of baking sheets are available, so it all depends on your particular preference.



#### MORE VARIATIONS

This versatile dough can also be transformed into three other scrumptious, easy-to-make varieties: Clockwise from left:

**Candy Thumbprints,\***  
**Coconut Almond**  
**Drifts\* and Half-**  
**and-Half Chocolate-**  
**Dipped Cookies.\***









## SUGAR COOKIES

THIS PAGE and OPPOSITE:

It's time for gorgeous decorated treats, and this sugar-cookie recipe fills the bill. In addition to beautiful icing and sparkles, the cookies all have a different flavor surprise worked into the dough: peppermint, carrot, coconut, lemon, and chocolate-orange.

## Sugar-Cookie Cutouts

**Makes: about 3 dozen (3-in. cookies)**

**Prep: 30 min Bake: 6–7 min (per batch)**

- 2¾ cups all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 1 cup (2 sticks) unsalted butter, softened
- 1½ cups granulated sugar
- 1 egg
- 1½ tsp vanilla extract
- ½ tsp almond extract

**1.** Heat oven to 400°F. In medium bowl, combine flour, baking powder and salt. In large bowl with electric mixer, beat butter and sugar until light and fluffy. Beat in egg and extracts. Add flour mixture to butter mixture, 1 cup at a time, mixing after each addition, until blended. Do not chill dough.

**2.** Divide dough into 2 balls. On a floured surface with a floured rolling pin, roll each ball into a circle approximately 12 in. in diameter and ⅛-in. thick. Dip cookie cutter in flour before each use. Place cookies 1 in. apart on ungreased baking sheets. Bake 6 to 7 minutes or until cookies are lightly browned.

**3.** Cool in pan on wire rack for 2 minutes. Remove to rack to cool completely. Decorate as desired with prepared frosting and icing.



## VARIATIONS

**LEMON CUTOUTS:** Substitute ½ tsp lemon extract for almond extract. Stir 3 Tbsp lemon zest (about 3 lemons) into cookie dough with flour mixture.

**PEPPERMINT CUTOUTS:** Add ⅓ cup peppermint crunch sprinkles or finely crushed peppermint candies to cookie dough with flour mixture.

**COCONUT CUTOUTS:** Add 1 cup toasted, sweetened shredded coconut, finely chopped, to cookie dough with flour mixture.

**CARROT CUTOUTS:** Add ¾ tsp ground cinnamon, ¼ tsp ground nutmeg and ¼ tsp ground cloves to flour mixture. Add 1¼ cups finely grated carrots and, if desired, ¼ cup finely chopped walnuts to cookie dough with flour mixture.

**CHOCOLATE-ORANGE CUTOUTS:** Add 3 squares (3 oz) unsweetened chocolate, melted and cooled, to butter mixture before adding flour mixture. Stir in 2 Tbsp grated orange zest into cookie dough with flour mixture.



PHOTOGRAPHS: ERIK RANK FOOD STYLING: KAREN TACK PROP STYLING: DAN PASKY RECIPES: COURTESY OF WILTON

## Spritz Cookies

**Makes:** 7–8 dozen **Prep:** 25 min

**Bake:** 10–12 min (per batch)

- 3½ cups flour
- 1 tsp baking powder
- 1½ cups (3 sticks) butter, softened
- 1 cup granulated sugar
- 1 egg
- 2 Tbsp milk
- 1 tsp vanilla extract
- ½ tsp almond extract

**1.** Heat oven to 350°F. In large bowl, combine flour and baking powder. In another large bowl, beat butter and sugar with electric mixer until light and fluffy. Beat in egg milk, vanilla and almond extracts. Gradually on low speed, beat in

flour mixture until just combined.

**2.** Fill cookie press with dough and desired disks. Press cookies onto ungreased baking sheets. Bake 10 to 12 minutes or until edges are light golden brown. Cool 2 minutes on baking sheet on wire rack. Remove to rack to cool completely.

### VARIATIONS

**ORANGE SPRITZ COOKIES:** Substitute orange juice for milk in basic Spritz Cookie recipe. Omit almond extract. Add 2 Tbsp grated orange zest and, if desired, ¼ cup finely chopped pecans (optional).

**GINGERBREAD SPRITZ COOKIES:** Substitute firmly packed dark brown sugar for

granulated sugar in basic Spritz Cookie recipe. Omit extracts. Add ½ tsp each ground allspice, ground cloves, ground cinnamon and ground ginger.

**POTATO CHIP SPRITZ COOKIES:** Reduce flour in basic Spritz Cookie recipe to 2⅔ cups; combine with 1½ cups finely crushed potato chips and baking powder. Reduce granulated sugar to ¾ cup. Omit almond extract.

**CREAM CHEESE SPRITZ COOKIES:** Substitute 6 oz (¾ of an 8-oz package) cream cheese, softened, for ½ cup (1 stick) butter in basic Spritz Cookies recipe. Increase granulated sugar to 1¼ cups. Omit almond extract. Add 2 tsp lemon zest.





### COOKIE-PRESS CREATIONS

Here's another basic dough that easily lends itself to variations with a few ingredient substitutions here and there. Also, Spritz cookies, made in a cookie press, can take on any shape you like just by changing the disks in the machine. OPPOSITE: Try flower shapes in gingerbread and cream cheese flavors. THIS PAGE: Make orange ridged rectangles (top), potato chip "fingers" or plain trees with sprinkles.





#### CHOCOLATE CHIP BARS

Refrigerated store-bought chocolate-chip cookie dough magically turns into five luscious varieties of bars in different shapes with the addition of just a few ingredients. Guests will love sampling (top to bottom): **Caramel Apple,\* Cranberry Chocolate,\* White Chocolate Apricot,\* Crispy Chocolate Peanut Butter\*** and **Coconut Macadamia.\***



Let this holiday season start with butter.  
And end with lots of crumbs.



Nothing else brings the family together like the warm smell of freshly baked holiday favorites made with Challenge Butter. Since 1911, we've been creating 100% natural butter using only the purest cream fresh from our own farms. It's a taste your family can celebrate.



## White Chocolate Raspberry Slices

**PREP AND COOK TIME:** About 45 minutes,  
plus about 1 hour to cool

**MAKES:** 27 cookies

About 1/2 cup (1/4 lb.) Challenge Butter at room temperature  
1/4 cup sugar  
1 teaspoon vanilla  
about 1 1/4 cups all-purpose flour  
1/4 cup raspberry jam  
2 ounces white chocolate, chopped

1. In a large bowl, with a mixer on medium speed, beat 1/2 cup butter, sugar, and vanilla until smooth. Stir in 1 1/4 cups flour, then beat until dough comes together.
2. Divide dough into thirds. On a floured surface, with the palms of your hands, roll each portion into a 9-inch-long rope about 1-inch thick. Place ropes 3 inches apart on a buttered 12 by 15-inch baking sheet. Press your finger into dough to make 1/2-inch-wide indentations at 1-inch intervals along each rope. Spoon 1/4 teaspoon jam into each indentation.

3. Bake ropes in a 350° regular or convection oven until edges are lightly browned, 12 to 15 minutes. Let cool on baking sheet.
4. Place white chocolate in a plastic sandwich bag, pushing to one corner; secure bag just above chocolate with a twist-tie or knot. Immerse corner of bag in a cup of hot water until chocolate is melted. Dry bag, then, with scissors, cut off the tip of the corner. Squeeze bag to drizzle white chocolate decoratively across ropes. Chill until chocolate is firm to touch, about 1 hour, then cut each rope diagonally into 12 slices.



[www.challengedairy.com](http://www.challengedairy.com)







#### OATMEAL COOKIES

Introduce your own twist on basic oatmeal cookies this season: Pack them in pretty tins and boxes for holiday gift-giving. Tied in a bow:

**Key Lime\*** and **Coffee Toffee.\***

In red tin, left to right: **Chocolate Malted,\* Cranberry-Orange\*** and **Banana Walnut.\*** 🎁







## Enrich Your Table at Home With Royal Splendor

*Royal chefs would bake elaborate cakes using solid copper baking pans. Now, set your own regal table with our exclusive flexible 100% platinum silicone molds.*

The copper originals were centuries-old possessions of the Guelphs, auctioned off by Sotheby's at Marienburg Castle in 2005. Now these fanciful baking forms are available to the at-home pastry chef—complete with recipes by champion confectioner Bernd Siefert—for desserts as splendid as those that once graced the royal tables of Germany! Made of a squishy, über-flexible platinum silicone called Flexi®Form to afford maximum non-stick performance, the molds are microwave- and dishwasher-safe and will withstand heat up to 500 degrees. Specify, clockwise from top, Marienburg, Luneburg or Blankenburg.

The silicone used in these molds is made using the finest processes available through



*Bernd Siefert is among the elite pastry cooks and Pâtissiers in the world. Leading hotel chains place their trust in his award-winning specialist know-how. Mr. Siefert is a convinced user of the FLEXI FORMS for which he has created exclusive recipes.*



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use of these silicone baking molds, simply return the molds for a refund of your purchase price.

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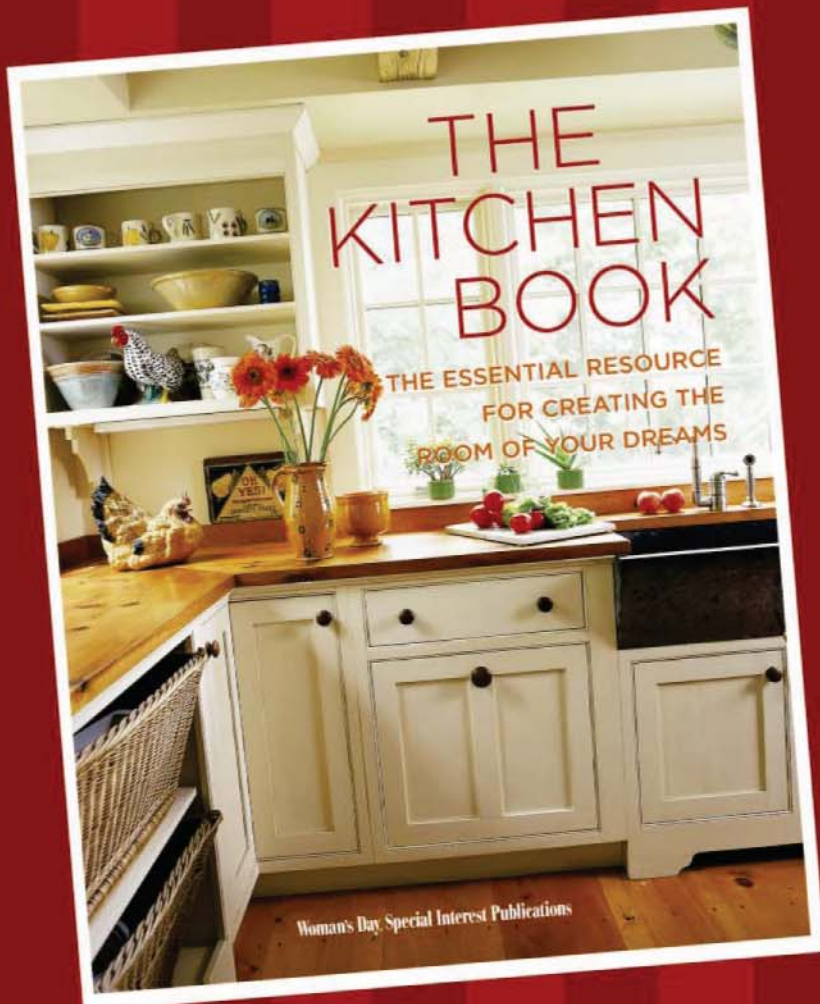


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- **Tips on design, storage solutions and selecting major appliances & surface treatments.**
- **Advice on reducing clutter, upgrading on a budget, and making the kitchen a cook's haven.**

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# EASY HOLIDAY COOKING & CRAFTS™



'TIS THE SEASON TO THROW OPEN YOUR  
DOORS AND ENJOY JOYOUS FESTIVITIES  
WITH FAMILY AND FRIENDS.

# Celebrate!





# Winning

## HOLIDAY MEAL

SERVE GUESTS THIS SPECIAL MENU  
CREATED BY TOP CHEF'S TOM COLICCHIO





WRITTEN BY JOAN LANG  
PHOTOGRAPHS BY MARK FERRI  
FOOD STYLING BY FRANK MELODIA  
PROP STYLING BY THOM DRIVER

#### THE CHALLENGE

Prepare a festive and delicious meal with enough signature twists to start a new holiday tradition—like this beautiful Herb Butter Turkey\* with gravy and all the trimmings.

\*FOR RECIPE, SEE INDEX ON PAGE 98





“NEVER IN MY *wildest dreams*  
DID I THINK COOKING WOULD TAKE  
ME TO THE PLACE I’M AT TODAY.”



*Tom Colicchio may have rocketed* into household-word status as the head judge on Bravo’s hit show *Top Chef*, but he is first and foremost a man who’s passionate about food and hospitality. “Never in my wildest dreams did I think cooking would take me to the place I’m at today,” he says. “I just always wanted to make food for people.”

Growing up in a close-knit, extended Italian family, holiday food traditions have always been important to Colicchio. “Christmas, Thanksgiving, Easter—they were always about family and food,” says this down-to-earth Jersey boy who followed his heart into culinary superstardom.

He learned cooking from making traditional Italian specialties with his mother and grandmother, and by teaching himself the finer points of French cuisine by studying Jacques Pepin’s seminal *La Technique* and *La Methode* cookbooks. But it was his father who urged Colicchio to pursue cooking professionally. “My dad was a corrections officer, and before that a barber. He never loved his work,” says Colicchio. “He said that in order to be happy, you had to be happy with what you did for a living.”

Holidays in the Colicchio household were always a special time, shared with all the members of the family. “My grandmother did Christmas Eve, my mother did

Easter, and we all went to my aunt’s house for Christmas Day,” he says. “They each had special dishes that were always served.”

The tradition-steeped menu he shares here is based on his own family’s Thanksgiving dinner. It mirrors the meals served at his popular New York City restaurant Craft—one of 12 restaurants in Colicchio’s empire—and is a fitting feast for Thanksgiving and Christmas alike.

### *Holiday Menu*



CARAMELIZED MUSHROOM TARTS

HERB BUTTER TURKEY

SAUSAGE STUFFING  
WITH CARAMELIZED LEEK AND SAGE

SWEET POTATO PURÉE

BRUSSELS SPROUT LEAVES WITH BACON

APPLE FRITTERS

POACHED PEARS  
WITH ALMOND POUND CAKE

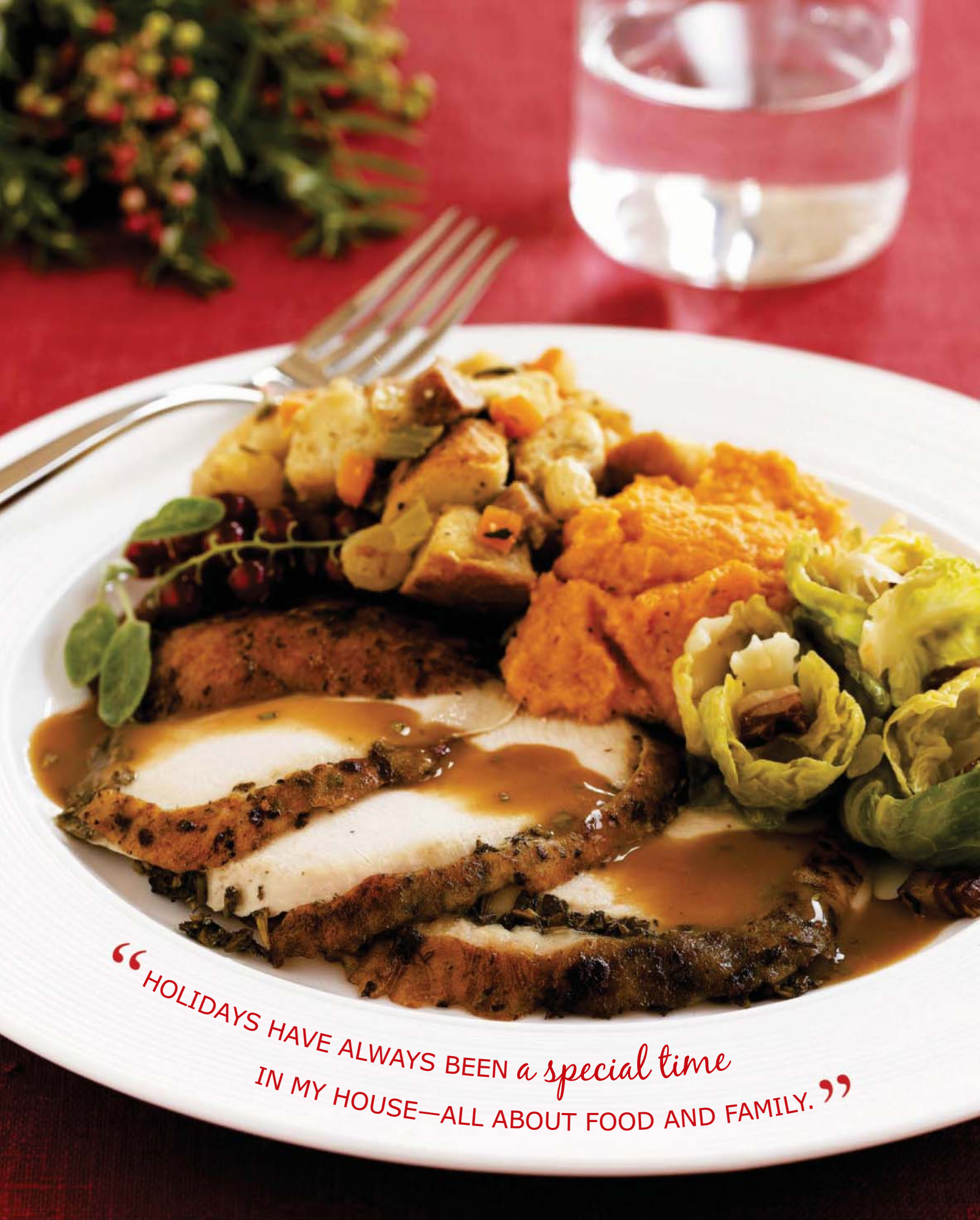




**START WITH TARTS**

Introduce dinner on an elegant note with these savory Caramelized Mushroom Tarts,\* filled with flavorful onion confit and two kinds of mushrooms, and flavored with garlic, fresh thyme and sherry vinegar.





“HOLIDAYS HAVE ALWAYS BEEN *a special time*  
IN MY HOUSE—ALL ABOUT FOOD AND FAMILY.”



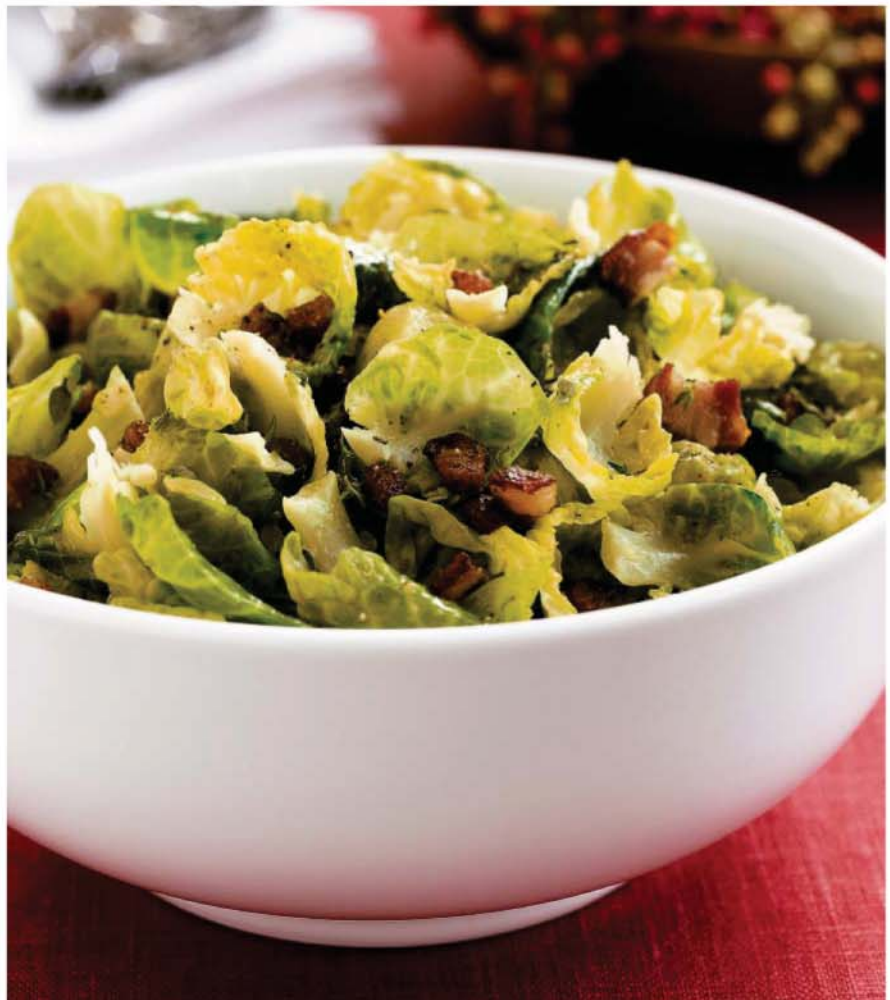


#### **SENSATIONAL SIDES**

LEFT: Sausage Stuffing with Caramelized Leek and Sage\* gets an Italian accent with fennel and golden raisins, while the addition of leeks and foie gras (optional, but highly recommended), elevates this recipe into the culinary stratosphere. The Sweet Potato Purée,\* on the other hand, is a simple and classic foil for a turkey dinner.

#### **FESTIVE GREENS**

RIGHT: Brussels Sprout Leaves with Bacon\* is a fresh take on a traditional dish. By removing the core of the sprouts, the leaves separate and curl when they're cooked and have a more delicate taste. Bacon's robust flavor gives it a nice kick. Everything but the final step can be prepared ahead.





#### FRITTERING AWAY

LEFT: Beer is the secret ingredient that leavens the batter for sweet holiday Apple Fritters.\* It adds a nice “hoppy” flavor in the process—which also helps the fritters taste a bit more savory.

#### BEAUTIFUL BARTLETTS

OPPOSITE: Poached Pears\* are bathed in white-wine syrup flavored with orange zest, vanilla and bay leaves. This dessert is light and delicious on its own, or is a perfect accompaniment to simple Almond Pound Cake.\*



### EASY Does It

Organization is the key to making a delicious dinner that you’re relaxed enough to enjoy along with your family and friends. Professional chefs like Tom Colicchio are meticulous organizers: They do their prep work ahead, then set everything in its place near the stove so all they have to do is grab it and cook. Learn to think like a chef and you’ll go a long way toward making dinner easier.

\* Allow yourself plenty of time. Shop as far in advance as possible. If you are ready, you will feel ready.

\* Go through the recipes and see if there are any similar ingredients. For instance, the tarts and the stuffing both use minced garlic. Mince the garlic for both recipes at the same time, then measure out the amount needed for each and set aside.

\* Place prepared and measured ingredients in small cups or dishes, or on squares of foil or plastic wrap, and then group all the ingredients for each recipe on a separate tray or paper plate. Label each tray to remember which dish it’s for.

\* Clean as you go. Even the largest

kitchens seem cluttered if things aren’t put away when you’re done with them.

\* Make the side dishes ahead of time and reheat in a microwave or on the stove. The Brussels Sprout Leaves with Bacon and the Sweet Potato Purée, in particular, have a high tolerance for reheating. Making them ahead means that you can concentrate on the turkey on the day guests come to dinner.

\* The desserts can, and should, be made a day or two ahead.

\* The day of the party, put on some holiday music to cook by. And make sure to wear comfortable shoes! 🎉





# Thanksgiving Style

## ONE ROOM, TWO LOOKS

WRITTEN BY JOAN LANG  
PHOTOGRAPHS BY DEBORAH ORY  
PRODUCED AND STYLED BY DAN PASKY

*The holidays are coming,* and it's time to set the stage for celebrating. On these pages, we give you two different festive looks for all your family gatherings throughout the season. Each decorating scheme centers on just a few easy but high-impact crafts, including a wreath, mantelpiece adornments and seasonal table appointments (and, of course, a gorgeous tree at Christmas). Swap out accessories like pillows and candles, and you have a room that looks beautiful and elegant at the beginning of November and again in December.

Warm harvest colors and touches of drama create a showcase room that suggests all the bounty of the Thanksgiving season. Include this beautiful tablescape, appropriate for all your autumn entertaining.

CANDLES: COLONIAL CANDLES CANDLE BASES, ACORN ORNAMENTS: SEASONS OF CANNON FALLS/MIDWEST  
WOVEN CHARGERS: FRANCE INTERNATIONAL/LOAVES & FISHES SILVER TRAY: J. FLEET DESIGN/EXTRAORDINARY  
MARBLE FRUIT: LAURENT TRADE GROUP









COMBINE FESTIVE AUTUMN COLORS  
WITH *bright details* TO ENHANCE  
YOUR SEASONAL DECOR.

I am  
thankful for  
my family

Our charming  
**Thankful Garland,\***  
made from Chinese  
lanterns and floral  
wire, encourages  
family and guests  
to express their  
gratitude for this  
bounteous holiday  
in writing, for all  
the world to see.





ABOVE: A dramatic **Thanksgiving Wreath\*** is perfect for a mirror or over the mantel. Turn a simple grapevine into the scene-setting star of our harvest holiday decor plan with glitter, ribbon and Chinese lanterns.

ABOVE RIGHT: These **Falling Leaves\*** of glittering gold have a golden bead to provide weight at the bottom. They're hung from the window moldings to add sparkle to the occasion.

RIGHT: Delicate gold "skeleton leaves" add a festive touch of fall to ordinary white pillars—yet these **Leaf Candles\*** are also appropriate for year-round use (especially if you choose different colors).

FAR RIGHT: Candles of all shapes and sizes are always perfect for holiday celebrations. Consider using them to create a vignette with objects like baskets, fallen leaves and a raffia-crowned pumpkin.





ADD *holiday* TOUCHES  
TO UNEXPECTED PLACES.



ABOVE LEFT: Encircle napery with these whimsical wooden **Beaded Napkin Rings,\*** tinted with wood stain and adorned with tiny beads. Make extra and give them as party favors or hostess gifts.

ABOVE: This showpiece **Leafy Table Runner\*** is made from wool felt in fall colors of gold, orange and green, cut into leaf shapes and sewn or glued together. It's easy to create and so beautiful you'll want to use it again and again.

LEFT: Create **Chair Place Cards\*** using gold parchment paper and the all-purpose leaf pattern, decorated with delicate acorn ornaments and a swath of thin ribbon. Your guests will definitely want to take these home as keepsakes.





Set an autumnal table with harvest colors and a leafy motif. Combine with your best china and these attractive **Thanksgiving Napkins\*** made with our all-purpose leaf stencil patterns.







# Christmas Cheer

CANDLES: COLONIAL CANDLES CANDLE BASES, DECORATIVE PLATES, SNOWFLAKE AND ALL OTHER NON-CRAFT ORNAMENTS: SEASONS OF CANNON FALLS/MIDWEST WREATH, CHRISTMAS TREE: WWW.CHRISTMASTREEFORME.COM

A charming fabric **Tree Skirt\*** and **Cuffed Stockings\*** set the holiday tone. Sections of a red berry garland drape a beautiful holiday mantel and add color to a prelit wreath that's finished with a flurry of tiny ornaments and a big satin bow. Crystal snowflakes hung on fishing wire are scattered across the windows.

THE CHRISTMAS SEASON IS *all about light—*  
FROM GLIMMERING CANDLES ON THE TABLE TO THE  
TINY WHITE LIGHTS THAT GRACE THE WREATH AND TREE.





CHRISTMAS

GLITTERING ORNAMENTS THAT YOU AND FAMILY MEMBERS MAKE  
*add special meaning* TO YOUR TRADITION.





❶ Knitted gold lamé thread builds dramatic texture when it's wrapped around a **Golden Globe Ornament**;\* golden chenille fabric conceals the ends, and the bottom sports a flower-shaped bead cap and bead.

❷ Shining faux gems of all sizes can be glued to plain colored globes to create one-of-a-kind **Rhinestone Ornaments**.\* They're a great way to give a second life to old glass ornaments that have lost some of their luster.

❸ Ordinary baubles are transformed into **Nature's Ornaments**\* with a coat of thin glue and a roll through colorful glitter. Finish by attaching tiny glittered ladybugs or other decorations with an additional dab of glue.

❹ A paintbrush, some glue, a bit of colored glitter and lots of imagination are all it takes to make these truly special **Swirly**

**Ornaments**,\* destined to become keepsakes year after year.

❺ **Glittered Butterflies**\* take flight on sparkly wings: Simply daub on glue with a brush, then mix and match glitter colors to heighten the effect, starting with wire-on butterflies from the craft store.

❻ We added a cascade of pretty white feathers for a dramatic flourish to **Holiday Doves**.\* Well-stocked craft and holiday stores carry every type of faux birds, so select the ones you like the best.

❼ A craft-store cardinal is even more beautiful when it's bedecked with light-reflecting red glitter and poised on a clothespin "perch"; make a few extra of these **Glittered Birds**\* for the wreath over the mantel.





RED AND GOLD SET AN ELEGANT  
HOLIDAY TABLE, *candlelit*  
*and fragrant* WITH ROSES.

RIGHT: Sprigs of red berry garland and a few small ornaments add a note of whimsy to this festive bauble. Tie some to the backs of dining room chairs using gold ribbon.



LEFT: A piece of ribbon threaded through a small ornament becomes a **Christmas Place Card,\*** with the name written in gleaming gold pen. Offer one to each guest as a keepsake after the party.

OPPOSITE: Faceted acrylic jewels fashioned into flowers and hot-glued to a delicate golden ring create sparkling **Crystal Flower Napkin Rings.\*** Choose clear or any color you like to match the other table appointments. 🎁







# Stockings

NOT JUST FOR YOUR MANTEL ANYMORE

WRITTEN BY MEGAN FULWEILER

PHOTOGRAPHS BY DEBORAH ORY

PRODUCED AND STYLED BY DAN PASKY



*In entryways, kitchens, even bedrooms—holiday stockings are turning up everywhere this season. A cinch to make and adorable to look at, these merry adornments will delight young and old alike.*

## **FOOT WARMER**

LEFT: At the front door, a Stocking Doormat\* embellished with a cheery red-and-green striped design practically shouts "Good tidings one and all!" Hefty boots and a snappy coat left outside—evidence of Santa's visit—will enchant your company, too.

## **GIFT GIVER**

OPPOSITE: At last, Stylish Wrapping\* for unwieldy presents. Enlarge your Stocking Pattern\* to any size you need. Trace front and back pieces on stiff patterned paper and cut out. Staple sides and bottom together. Then, nestle your treasure inside and staple the top edge shut. Decorate with a fat bow or a corsage of faux berries and cascading ribbons.









#### PITTER PATTER

Give all those socks that have lost their mates a Christmas role. Dyed red, the different shapes heighten the fun of a Noel Garland.\* Spruce each sock up with a fetching button or bow. Then, glue or sew the whole bunch to a bright red ribbon. Yesterday's big red stockings, filled with stuffing and sewn shut, make super comfy Floor Pillows\* to cuddle during story time.

TURN YOUR HOUSE INTO A *winter wonderland*  
WITH SIMPLE STOCKING THEMED DECORATIONS.





#### **BAG IT**

**ABOVE LEFT:** Cut a festive pattern—front and back pieces, two sides, a bottom and a handle—from rosy felt to craft a nifty Yuletide Gift Bag.\* Sew the pieces together either by hand using a blanket stitch or by machine. Pop in some snowflake-white tissue to keep homemade food gifts like cookies or fruitcake safe and sound for carrying.

#### **LIME LIGHT**

**ABOVE:** Put a fresh spin on the usual red-and-green theme—choose a fabric remnant in a tropical hue for a Door Stocking.\* Sew or glue a cuff as white as the North Pole to the top. Add some braid or ribbon along with a handful of jazzy beads (tag sale necklaces and bracelets are great sources). A cord loop affixed to the back makes hanging your stocking as easy as pie, while an adorable stuffing of miniature toys and gifts boosts the effect.

#### **STEP UP**

**LEFT:** Dress the stairs with future heirlooms: Cut pieces from an old party dress or sweaters the kids have outgrown. Raid your sewing supplies for faux fur scraps to make cozy cuffs. Then finish off these Fabric Stockings\* with vintage beads and ribbon, and hang them from the stair handrail with sparkly wire. 🎁



# Sweet CELEBRATION

SALUTE 2008 WITH A DECADENT DESSERT BUFFET

WRITTEN BY JOAN LANG

## NEW YEAR'S *Dessert Menu*



CHRISTMAS CANNOLI CAKE  
CHOCOLATE-RASPBERRY TRIFLE  
LEMONY APPLE CRÊPES  
CHOCOLATE CHIP PECAN PIE  
CHOCOLATE NOG  
ALMOND-CRANBERRY RUGELACH  
CRANBERRY SORBET

### *What a great way to entertain!*

A dessert party is both stunning and smart, letting the hostess do most of the work ahead of time, and allowing guests to arrive later after other parties or their own celebratory dinner. You have most of the evening to finish the desserts and finalize the decorations, or relax and enjoy your family. Just brew a big pot of coffee and pop open a bottle of bubbly, then get ready to ring in the New Year with this fabulous spread of sweets.



### **CHRISTMAS CANNOLI CAKE\***

All the elements of the classic Italian dessert are here in this gorgeous confection—sweetened ricotta cheese, luscious dark chocolate, sparkling bits of colorful candied fruit—which makes a sensational centerpiece for the table. The cake can be assembled ahead of time, leaving nothing but the decoration for the day of the festivities.



\*FOR RECIPE, SEE INDEX ON PAGE 98



### CHOCOLATE-RASPBERRY TRIFLE\*

Celebrate the return of a classic English-style "pudding," made elegant with the addition of coffee, raspberries, bittersweet chocolate and a touch of rum or crème de cacao. It starts with a prepared loaf or pound cake and refrigerated chocolate pudding. All you do is assemble, layer—and take a bow. And it's a great excuse to break out your loveliest glass bowl.







#### **LEMONY APPLE CRÊPES\***

Light yet satisfying, these warm and wonderful crêpes are full of gingery, sweetened apples and loaded with lemon flavor. Make the crêpes ahead and freeze them, then put together the filling up to two days in advance. Assembly is an easy task the day of the party, then just pop them in a preheated oven and you're done.

#### **CHOCOLATE CHIP PECAN PIE\***

Chocolate or pecan pie? No one needs to decide with this satisfying two-fer, which is chock full of semisweet chocolate chips and mellow pecans, topped off with a drift of Kahlua whipped cream. The recipe calls for refrigerated ready-to-bake crust, and the whole pie can be made up to three days ahead, except for the garnish.







#### **CHOCOLATE NOG\***

Refrigerated ready-to-drink eggnog is the party-giver's best friend, considering how amenable it is to additions and glorifications (it also makes a delicious pie filling). For this tempting and festive dessert-cum-beverage, simply stir chocolate syrup into chilled eggnog and top with whipped cream and shaved chocolate.

#### **ALMOND-CRANBERRY RUGELACH\***

The holiday flavors of cranberries, cinnamon and almonds dress up the classic Jewish-style pastry, made with luxurious cream-cheese dough. Although they're a little time-consuming to make and shape, all of the work can be done ahead of time; store the finished rugelach in an airtight container at room temperature for up to four days. They also make a charming party favor, done up in cheerful little boxes or colored cellophane packaging.





SCRUMPTIOUS DESSERTS SET THE TONE  
FOR A *spectacular* NEW YEAR'S EVE BASH.

**CRANBERRY SORBET\***

The rich color of this refreshing and beautiful sorbet is just part of the appeal. The sweet-tart cranberry flavor is also phenomenal, bolstered by fresh ginger, orange juice, and the juice and zest of lime. Garnish with sugared cranberries, sprigs of fresh green mint, and a few sugar cookies to add a contrast of crunchy texture. 🎁





# HERE'S HOW



**Wall Hanging**



**Thankful Garland**



**Thanksgiving Wreath**

## Holiday Hang-ups

### Wall Hanging

(SHOWN ON PAGE 26)

**SKILL LEVEL:** Beginner

**Materials:** Felt (1/2 yard blue, 1/4 yard white, remnants of pink, purple, lime green, medium green, dark green, yellow); tape measure; chalk marking pencil; scissors; pencil; 2 yards of Heat 'n Bond paper-backed fusible web; iron; Beacon Fabri-tac fabric glue; large flat-back rhinestone; 3/4 yard of sticky-back tape; 20 to 30 white sticky-back coins.

**DIRECTIONS:** 1. Cut 23 1/2 x 30-inch piece of blue felt for hanging background.

2. Enlarge wall hanging pattern, below (see How to Enlarge Patterns, this page). Trace each section, including snow, onto paper side of fusible web, leaving 1-inch margin around each section. Cut out pieces roughly. 3. Fuse each piece onto felt, referring to photo for colors. Cut out along marked lines. 4. Peel off paper backing. Place snow along lower edge of background; fuse in place. Position remaining pieces as desired on background; fuse into place. 5. Glue rhinestone to center of star. 6. Turn under 3 inches on upper edge of hanging; glue in place. 7. Cut 23 1/2-inch strip of tape; adhere loop section to upper back edge of hanging. Adhere hook section to wall

or wherever hanging is to be displayed.

8. Adhere loop sections of coins to sky section of hanging as desired. Adhere hook sections to upper back corners of cards to be displayed; press sections together to attach coins.

## One Room, Two Looks

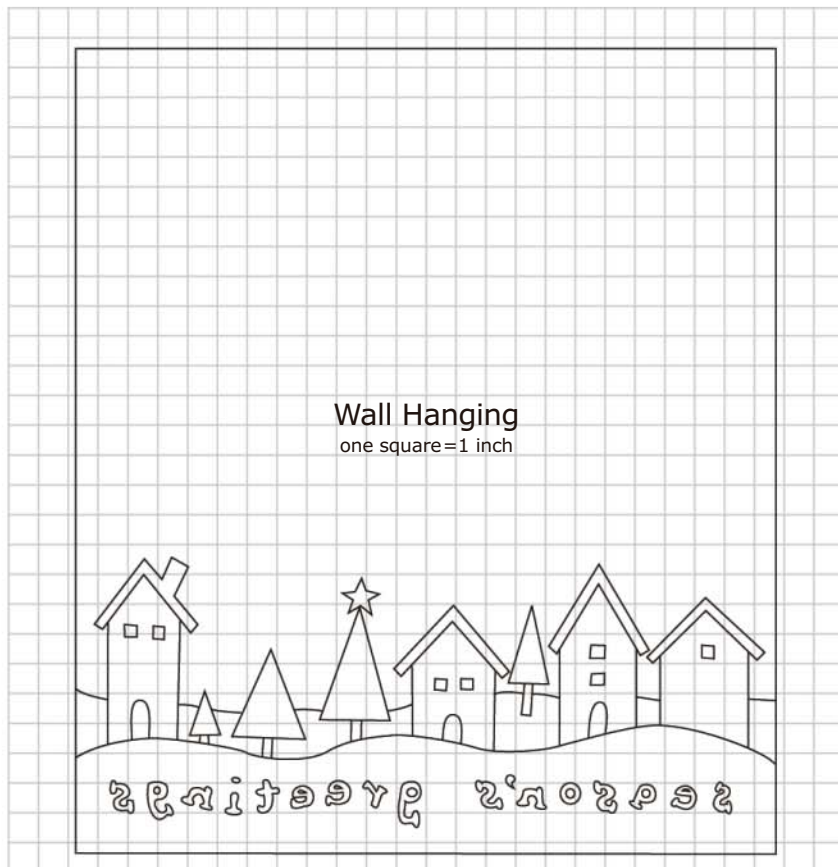
### Thankful Garland

(SHOWN ON PAGE 58)

**Skill Level:** Beginner

**Materials:** Scissors; floral wire; dried Chinese lanterns (from florist's shop or crafts store); brown spray paint; small wood clothespins; small paintbrush; craft glue; copper glitter; parchment paper; metallic ink pens.

**DIRECTIONS:** 1. Cut floral wire to desired garland length, adding 10 inches for hanging. 2. Starting 5 inches from one end, wrap wire around individual stems of lanterns, keeping lanterns in same direction. Garland should not be too full. Leave 5 inches of wire free at other end. 3. Paint clothespins brown; let dry. 4. Paint small amount of glue on head of each pin; coat with glitter. Let dry. 5. Cut parchment paper into 2 x 3-inch pieces. 6. When guests arrive, have them use markers to write what they are thankful for on parchment, then clip each paper onto garland.



### HOW TO ENLARGE PATTERNS

Using a colored pencil and ruler, mark a grid on the pattern by connecting grid lines around the edges. On a sheet of paper, mark a grid of 1-inch squares (or size given), making the same number of squares as on the pattern. To do this, use graph paper with 1-inch squares. In each square, draw the same lines as in the corresponding square on the pattern. Another way to enlarge is by using a photocopier.





**Falling Leaves**



**Leaf Candles**



**Beaded Napkin Rings**



**Leafy Table Runner**

## Thanksgiving Wreath

SHOWN ON PAGE 59

**Skill Level:** Beginner

**Materials:** Glitter (copper, dark brown); newspaper; small bowl; spray adhesive; grapevine wreath in desired size; scissors; dried Chinese lanterns; hot glue gun; 16 inches of floral wire; 4 yards of 2-inch-wide orange ribbon.

**DIRECTIONS:** **1.** Mix glitters together in bowl. **2.** Cover work surface with 2 large sheets of newspaper (one for spraying with adhesive; one for sprinkling with glitter). Place wreath on one piece. Spray entire wreath with adhesive; move wreath to clean paper and sprinkle with glitter. Let dry. Pick up the second paper and pour glitter back into bowl. Place wreath on first paper to spray again, then place on second piece to add glitter again. When desired effect is achieved, let dry. **3.** Trim stems of lanterns to 2 inches; glue stems to cover wreath. **4.** To make hanging loop, fold wire in half and twist along length. Fold in half again and twist ends together to form loop. Twist ends around top of wreath. **5.** Cut  $\frac{1}{2}$  yard of ribbon for hanger and set aside. **6.** Cut remaining ribbon into 1-yard and  $2\frac{1}{2}$ -yard pieces. Tie short piece into bow; place in center of long piece and tie that piece in a bow, holding small bow in place. Trim ribbon ends diagonally. **7.** Glue bow to lower side of wreath. **8.** Hang wreath using hanging loop. Slip reserved ribbon through top of wreath, then tuck ends behind mirror if attaching to one.

## Falling Leaves

SHOWN ON PAGE 59

**Skill Level:** Beginner

**Materials:** Scissors; thin cardboard; pencil; gold parchment paper; small hole punch; gold cord or narrow ribbon; gold beads in assorted sizes.

**DIRECTIONS:** **1.** Enlarge leaf patterns, page 80, to about 4 inches long (see How to Enlarge Patterns, page 78). Cut patterns from thin cardboard. **2.** Trace patterns onto parchment paper; cut out. **3.** Punch holes in leaves, starting  $\frac{1}{2}$  inch from tip and making holes about 1 inch

apart along spine of leaf. **4.** Cut cord about 4 inches longer than desired. Knot one end; slip on large bead, then thread other end in and out of leaf holes, adding beads as you thread. **5.** Knot cord at top of leaf. Make each leaf in this manner. **6.** Tie cords to curtain rod so leaves hang at different levels.

## Leaf Candles

SHOWN ON PAGE 59

**Skill Level:** Beginner

**Materials:** Small foam paintbrush; clear-drying decoupage glue; gold skeleton leaves (at crafts stores); candles in assorted sizes and colors.

**DIRECTIONS:** **1.** Brush glue onto backs of leaves, then press onto candles. **2.** Let dry. Add more leaves as desired, keeping leaves away from top 1 inch of candle. Do not burn candles below tops of leaves.

## Beaded Napkin Rings

SHOWN ON PAGE 60

**Skill Level:** Beginner

**Materials:** Plain wood napkin rings; drill with  $\frac{1}{8}$ -inch bit; sandpaper; small paintbrush; wood stain; soft cloth; 28-gauge gold wire, cut into 1-yard lengths; beads (leaf shapes in assorted colors, 3mm gold).

**DIRECTIONS:** **1.** Drill holes in centers of napkin rings, making 6 holes evenly spaced. **2.** Sand rings. Brush on wood stain; wipe off excess and let dry. **3.** Wrap wire around ridge near one edge of ring, then thread end up through one hole. **4.** String a gold bead, then a leaf bead, onto wire, then slip wire back through gold bead and through same hole. **5.** Bring wire end through next hole and string beads in same manner. String beads through each hole in same manner. **6.** Wrap wire around ridge near other end of ring, then wrap wire end around wire inside ring to secure.

## Leafy Table Runner

SHOWN ON PAGE 60

**Skill Level:** Beginner

**Materials:** Scissors; thin cardboard; fabric marker; wool felt in assorted autumn-leaf colors; fabric glue; fine-point permanent

brown marker.

**DIRECTIONS:** **1.** Enlarge leaf patterns (page 80), to about 6 inches long (see How to Enlarge Patterns, page 78). Cut patterns from thin cardboard. **2.** Using fabric marker, trace leaves onto felt, tracing as many as needed for size of table. **3.** Arrange outer row of leaves to desired size of runner, mixing colors. Glue leaves together where they overlap. **4.** Fill in center of outline with leaves, overlapping as desired and gluing where leaves overlap. **5.** Using marker, draw veins on leaves. **6.** If there are any extra leaves, use them as coasters.

## Chair Place Cards

SHOWN ON PAGE 60

**Skill Level:** Beginner

**Materials:** Pencil; thin cardboard; scissors; gold parchment paper; hole punch; metallic gold ink pen;  $\frac{1}{4}$ -inch wide gold ribbon; acorn ornaments (see Note).

**Note:** You can use real acorns; just glue a large jewelry jump ring onto the top of each.

**DIRECTIONS:** **1.** Enlarge leaf patterns (page 80), to about 4 inches long (see How to Enlarge Patterns, page 78). Cut patterns from thin cardboard. **2.** Trace patterns onto parchment paper, making one for each guest; cut out. **3.** Punch hole near stem of each leaf. **4.** Using metallic ink pen, write each guest's name on a leaf. **5.** Cut 1 yard of ribbon for each place card. Slip leaf, then acorn, onto center of ribbon; tie knot just above leaf. **6.** Tie ribbon ends in large bow on back of a chair to secure place card.

## Thanksgiving Napkins

SHOWN ON PAGE 61

**Skill Level:** Beginner

**Materials:** Fine-point permanent marker; stencil plastic; craft knife and cutting mat; stencil adhesive; linen or cotton napkins in autumn colors; stencil brush; stencil paint for fabrics in autumn-leaf colors; iron.

**DIRECTIONS:** **1.** Enlarge leaf patterns (page 80), to about 3 inches long (see How to Enlarge Patterns, page 78). Trace each onto a separate piece of stencil plastic. Using craft knife, cut out stencils. **2.** Spray





## HERE'S How



Chair Place Cards



Thanksgiving Napkins



Tree Skirt

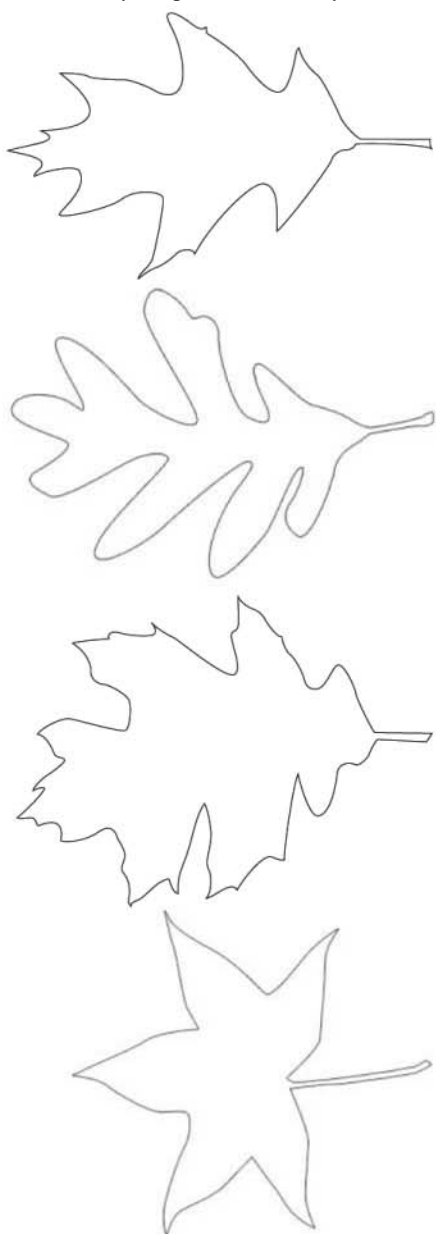


Cuffed Stockings

back of stencil with adhesive; position on napkin near one corner, placing stem toward corner. **3.** Dip brush into paint, then pounce over stencil, starting at edges and working toward center. Remove stencil. **4.** Paint all napkins in same manner. When paint is dry, heat-set with iron, following paint manufacturer's directions.

### Leaf Patterns

(enlarge to desired size)



### Tree Skirt

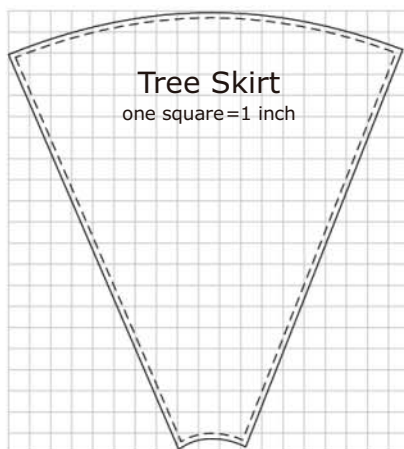
(SHOWN ON PAGE 62)

**Skill Level:** Beginner

**Materials:** Assorted Christmas print fabrics (see Note); scissors; pins; matching thread; sewing machine; iron; matching double-fold bias binding.

**Note:** We used eight different upholstery-weight fabrics, but you can use other fabric if you prefer. You need about  $\frac{1}{2}$  yard of each fabric (if using eight) for this 48-inch-diameter tree skirt.

**DIRECTIONS:** **1.** Enlarge tree skirt pattern, below (see How to Enlarge Patterns, page 78). Cut pattern 8 times from fabric. **2.** Pin 2 sections together along one long edge, with right sides facing and raw edges even; stitch long edge in  $\frac{1}{4}$ -inch seam. Press open. **3.** Pin and stitch another section to one end of this joined section in same manner. Continue adding all sections to complete the skirt, leaving one seam open for back. **4.** Starting at center opening, slip one back edge between layers of binding. Pin binding to skirt, forming mitered corner and easing binding around outer curved edge of skirt. Form mitered corner at other back corner, then continue pinning binding along other back edge, stopping at center opening. Stitch close to edge of binding through all layers to bind outer edge. **5.** Leaving a 10-inch tail at each end, bind center opening in same manner, continuing to stitch along binding tails to make tie. **6.** Knot each end of tie to prevent raveling.



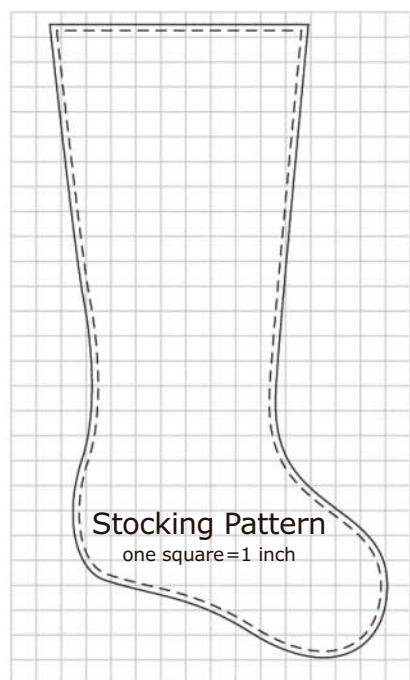
### Cuffed Stockings

(SHOWN ON PAGES 62–63)

**Skill Level:** Beginner

**Materials:**  $\frac{3}{4}$  yard of upholstery or cotton fabric;  $\frac{3}{4}$  yard of lining fabric; scissors; pins; sewing machine; matching threads; iron;  $\frac{3}{4}$  yard of 4-inch-wide brocade trim; hand-sewing needle.

**DIRECTIONS:** **1.** Enlarge stocking pattern, below (see How to Enlarge Patterns, page 78). **2.** Cut stocking front and back from upholstery fabric. Cut lining front and back from lining fabric. **3.** Pin stocking front to back, with right sides facing and raw edges even. Stitch sides and lower edges in  $\frac{1}{4}$ -inch seams, leaving upper edge open. Clip curves; turn right side out. Press. **4.** Cut brocade trim 1 inch longer than upper edge of stocking. Pin trim to upper edge of stocking, overlapping ends at back seam and turning under  $\frac{1}{2}$  inch on raw edge. Hand stitch close to upper, lower and overlapped edges. **5.** Sew lining front and back together same as for stocking. **6.** Turn under  $\frac{1}{4}$  inch on upper edges of stocking and lining; press. Insert lining inside stocking, aligning upper edges and seams. Pin. **7.** To make hanging loop, cut 2x6-inch strip of fabric. Fold in half lengthwise, with right sides facing and raw







**Golden Globe Ornament**



**Rhinestone Ornaments**



**Nature's Ornaments**



**Swirly Ornaments**

edges even. Stitch long edge in  $\frac{1}{4}$ -inch seam; turn right side out. Press. Fold in half; baste ends together. **8.** Insert ends of loop between stocking and lining at back seam; pin. **9.** Slipstitch upper edges of stocking and lining together, catching loop in stitching.

## Golden Globe Ornament

(SHOWN ON PAGE 65)

**Skill Level:** Intermediate

**Materials:** Small feather or chenille bee; small paintbrush; craft glue; glitter (gold, black, clear); set of 4 double-pointed knitting needles, size 10.5; 2-ply gold lamé thread (see Note); 2-inch gold Christmas ball ornament; hot-glue gun; gold tinsel chenille stem; flower-shaped gold bead cap (from jewelry-making department); 6mm gold bead.

**Note:** Knitting abbreviations: K = knit; K2tog = knit 2 stitches together.

**DIRECTIONS:** **1.** Brush stripes of glue onto bee's body; coat with gold glitter. Let dry. Brush stripes of glue between glitter stripes; coat with black glitter. Let dry. Brush glue onto bee's wings; coat with clear glitter. Let dry. **2.** To make knitted "sleeve" for ornament, using thread and knitting needles, cast on 21 stitches. Divide stitches evenly between 3 needles. Knit all stitches to make 1-inch-long tube. To shape the bottom, for the first row, K1, K2tog, K1, K2tog, K1, on each needle, leaving 5 stitches on each needle. For the second row of shaping, K2tog, K1, K2tog on each needle, leaving 9 stitches. Bind off. **3.** Slip sleeve onto ornament with open end at top. Using additional thread, gather up top end; wrap and tie with thread. Secure with glue. **4.** Wrap and glue chenille stem around top of ornament to cover top of sleeve. **5.** Glue bead cap and bead onto bottom of ornament. **6.** Glue bee to ornament as desired.

## Rhinestone Ornaments

(SHOWN ON PAGE 65)

**Skill Level:** Beginner

**Materials:** Christmas ball ornaments in assorted sizes; chalk marking pencil; hot-glue gun, rhinestones in assorted sizes.

**DIRECTIONS:** **1.** Lightly mark pattern for rhinestones on ball. **2.** Starting in center, glue large rhinestone to ornament. **3.** Continue adding rhinestones, working from largest stones near center to smallest stones at points. Let dry.

## Nature's Ornaments

(SHOWN ON PAGE 65)

**Skill Level:** Beginner

**Materials:** Small paintbrush; craft glue; Christmas ornament balls; glitter in assorted colors; small crafts insects, such as ladybugs and dragonflies.

**DIRECTIONS:** **1.** Brush thin layer of glue onto ornament; sprinkle on glitter. **2.** Brush thin layer of glue onto areas of insects; sprinkle on glitter to match ball's original color. Apply glitter to remaining areas of insects in same manner. **3.** Glue insects to ornaments.

## Swirly Ornaments

(SHOWN ON PAGE 65)

**Skill Level:** Beginner

**Materials:** Pencil; Christmas ornament balls; small paintbrush; craft glue; glitter (green, blue, purple, silver).

**DIRECTIONS:** **1.** Lightly mark desired glitter pattern on ornaments. **2.** Brush thin layer of glue on each line; sprinkle on silver glitter. **3.** Brush glue onto one section of ornament between silver lines; sprinkle on colored glitter and let dry in same manner. **4.** Add glitter to each section of ornament in same manner.

## Holiday Doves

(SHOWN ON PAGE 65)

**Skill Level:** Beginner

**Materials:** Small paintbrush; craft glue; white craft dove; white glitter; white feathers; small white clothespin (from crafts stores).

**DIRECTIONS:** **1.** Brush thin layer of glue over dove's body; sprinkle with glitter. Let dry. **2.** Glue feathers to dove's tail, adding them one at a time and working in a ring around tail. **3.** Glue clothespin to foot area of dove so ornament can be clipped on tree.

## Glittered Birds and Butterflies

(SHOWN ON PAGE 65)

**Skill Level:** Beginner

**Materials:** Small paintbrush; craft glue; craft birds and butterflies in assorted colors; glitter in colors to match birds and butterflies; feathers in colors to match birds; small rhinestones; small clothespins (from crafts stores).

**DIRECTIONS:** **1.** Brush thin layer of glue over selected areas of bird's body or butterfly's wings; sprinkle with matching glitter. Let dry. **2.** Brush glue onto other areas; sprinkle with matching glitter. Continue covering sections of bodies and wings in same manner. **3.** Glue feathers to bird's tail. **4.** Glue rhinestones to butterfly's wings. **5.** Glue clothespin to foot area of bird or bottom of butterfly so ornament can be clipped on tree.

## Christmas Place Card

(SHOWN ON PAGE 66)

**Skill Level:** Beginner

**Materials:** Scissors; 1-inch-wide green ribbon; metallic gold ink pen; small Christmas ornaments.

**DIRECTIONS:** **1.** Cut 30 inches of ribbon. Write guest's name near one end. **2.** Slip ribbon through one or more ornaments; tie ribbon just above ornaments. **3.** Tie ribbon in a bow. Place near plate or tie to back of chair. ➤

### Holiday Doves



### Glittered Birds and Butterflies



### Christmas Place Card







HERE'S How



Crystal Flower Napkin Rings

Stocking Doormat

Stylish Wrapping

Noel Garland

## Crystal Flower Napkin Rings

(SHOWN ON PAGE 67)

**Skill Level:** Beginner

**Materials:** 25mmX18mm oval faceted acrylic gems in assorted colors; hot-glue gun; 20mm flat-back faceted acrylic gems in assorted colors; 1½-inch diameter gold rings.

**DIRECTIONS:** 1. Arrange 4 oval gems in flower shape, with narrow ends in center; glue. 2. Glue another 4 gems on top of this layer, alternating the petals. 3. Glue a flat-back gem in center. 4. Turn flower over; glue edge of ring to center of flower.

## Stockings

### Stocking Doormat

(SHOWN ON PAGE 68)

**Skill Level:** Beginner

**Materials:** Doormat; scissors; pencil; large sheet of kraft paper; blue painter's tape; spray paints (red, green).

**DIRECTIONS:** 1. Enlarge doormat patterns, this page, (see How to Enlarge Patterns, page 78) to fit mat. Cut out motifs; trace outlines onto kraft paper. Cut out templates from kraft paper, cutting 2 each of the red and green templates. 2. Tape red templates onto mat, spacing as desired and covering all areas of mat except those that will be painted red. 3. Spray red paint over desired areas, including outer border, starting at edge of paper and working toward center. Remove template; let dry. 4. Tape green template over mat, covering all areas of mat except those that will be painted green and aligning templates over red areas. Use large dots to help align pieces properly. 5. Spray green paint in same manner.

### Stylish Wrapping

(SHOWN ON PAGE 69)

**Skill Level:** Beginner

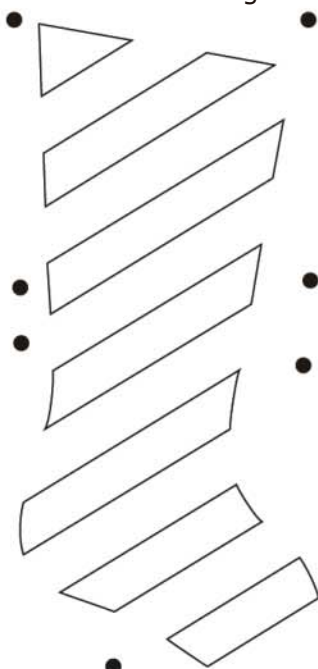
**Materials:** Heavy gift-wrapping paper; pencil; scissors; stapler or craft glue; batting or felt (optional); large colorful ribbon bow.

**DIRECTIONS:** 1. Enlarge stocking pattern, below, (see How to Enlarge

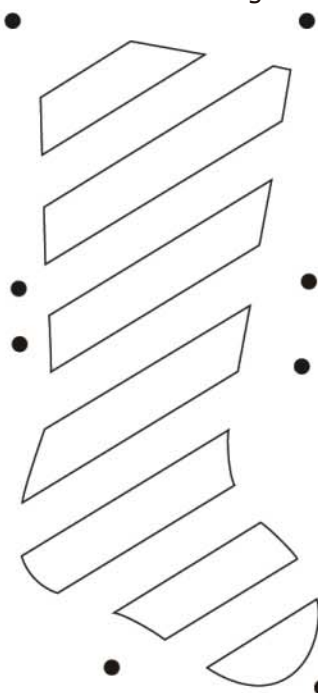
## Stocking Doormat Patterns

(enlarge to desired size)

### Red Stocking



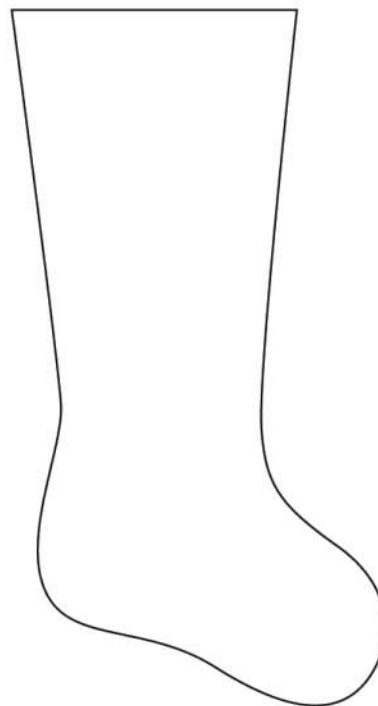
### Green Stocking



Patterns, page 78) to size needed to fit gift. Trace pattern onto wrong side of wrapping paper, then flip pattern and trace again on wrong side of paper. Cut out both pieces for stocking front and back. 2. Staple or glue sides and bottom of stocking together, with wrong sides facing. 3. If gift has sharp edges, wrap it in batting or felt, then place in stocking. 4. Staple or glue top of stocking shut. Staple or glue bow on top.

## Stocking Pattern for Stylish Wrapping

(enlarge to desired size)



## Noel Garland

(SHOWN ON PAGE 70)

**Skill Level:** Beginner

**Materials:** Children's cotton socks (old or new in assorted sizes; red fabric dye (see package for other materials needed); thread (red, white); hand-sewing needle; red ball fringe; white trims (such as buttons, ribbons and charms); 2 yards of ½-inch-wide red ribbon.

**DIRECTIONS:** 1. Wash and dry socks. Follow dye manufacturer's directions to





**Floor Pillows**



**Yuletide Gift Bag**



**Door Stocking**



**Fabric Stockings**

mix dye. Dye socks according to package directions; rinse and dry. **2.** Sew ball fringe along cuffs of some socks. Turn down cuffs; stitch in place. **3.** Sew assorted white trims to fronts of socks, including cuffs. **4.** Cut red ribbon to desired garland length, adding several inches at each end for hanging. Starting in center, sew socks to garland, spacing them evenly and stopping several inches from each end.

## Floor Pillows

(SHOWN ON PAGE 70)

**Skill Level:** Beginner

**Materials:** Old Christmas stockings; fiberfill stuffing; thread to match stockings; hand sewing needle.

**DIRECTIONS:** **1.** Fill stockings with stuffing, pushing it well into toe area and being careful to keep stocking shape. **2.** Hand stitch upper edge of stocking shut.

## Yuletide Gift Bag

(SHOWN ON PAGE 71)

**Skill Level:** Beginner

**Materials:** 1 yard of red felt; 1/2 yard of paper-backed fusible web; scissors; iron; press cloth; transfer paper; tracing wheel; pins; red embroidery floss and embroidery needle or red thread and

sewing machine.

**DIRECTIONS:** **1.** Cut felt in half. Following manufacturer's directions, fuse web onto one piece of felt. **2.** Peel off paper backing. Place other piece of felt on top of web; fuse layers together, using press cloth to protect iron. Let cool. **3.** Enlarge gift bag pattern, below (see How to Enlarge Patterns, page 78). Transfer all pattern markings onto felt to cut one front, one back, two sides, one bottom and one handle. **4.** Cut out each piece, using small pointed scissors to cut out smaller sections on bag front and back. **5.** Pin sides to bottom at short ends; hand stitch using blanket stitch or machine stitch. **6.** Pin front to one edge of side and bottom section; stitch in same manner. **7.** Pin back to other edge of side and bottom section; stitch in same manner. **8.** Pin ends of handles to sides so they overlap 1 inch; stitch in place.

## Door Stocking

(SHOWN ON PAGE 71)

**Skill Level:** Beginner

**Materials:** 3/4 yard of upholstery fabric; 3/4 yard of lining fabric; scissors; pins; sewing machine; thread to match fabrics; iron; 1/8 yard of white fleece; 1/2-inch-wide embroidered trim; 1-inch-wide bead fringe or assorted large beads; hand-sewing

needle; 1/4 yard of twisted silk cord.

**DIRECTIONS:** **1.** Enlarge stocking pattern (page 80), (see How to Enlarge Patterns, page 78) to desired size (ours is 22 inches long, including seam allowance). **2.** Cut stocking front and back from upholstery fabric. Cut lining front and back from lining fabric. **3.** Pin stocking front to back, with right sides facing and raw edges even. Stitch sides and lower edges in 1/4-inch seams, leaving upper edge open. Clip curves; turn right side out. **4.** Cut 3-inch-wide band of fleece, 1/2 inch longer than stocking circumference. Pin band around upper edge of stocking, 1/2 inch from upper edge. Hand stitch in place, overlapping ends and turning under 1/2 inch at end. Pin and stitch embroidered trim 1/2 inch from upper edge and 1/4 inch from lower edge of fleece band, turning under end in same manner. **5.** Sew bead fringe or individual beads near lower edge of fleece cuff. **6.** Sew lining front and back together same as for stocking. **7.** Turn under 1/4 inch on upper edges of stocking and lining; press. Insert lining inside stocking, aligning upper edges and seams. Pin. **8.** To make hanging loop, fold cord in half; baste ends together. **9.** Insert ends of loop between stocking and lining at back seam; pin. **10.** Slipstitch upper edges of stocking and lining together, catching loop in stitching.

## Fabric Stockings (cream)

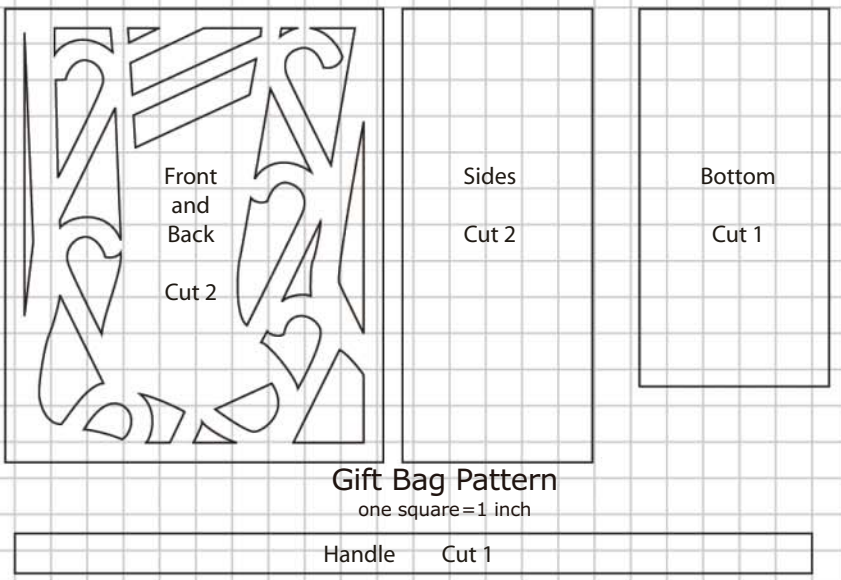
(SHOWN ON PAGE 71)

**Skill Level:** Beginner

**Materials:** Vintage dress (see Note); 3/4 yard of lining fabric; scissors; pins; sewing machine; thread to match dress; iron; 3-inch-wide cream ribbon; 1 1/2 inch-wide embroidered trim; 1-inch-wide bead fringe; hand-sewing needle.

**Note:** We used a vintage beaded and ribbon-trimmed dress from a thrift shop, removing and using the trim from unused sections of the garment, but you can use 3/4 yard of any fabric and trim as desired.

**DIRECTIONS:** **1.** Enlarge stocking pattern (page 80) (see How to Enlarge Patterns, page 78) to desired size (ours is 25 inches long, including seam allowance). **2.** Cut stocking front and back from dress. Cut







lining front and back from lining fabric. **3.** Pin stocking front to back, with right sides facing and raw edges even. Stitch sides and lower edges in  $\frac{1}{4}$ -inch seams, leaving upper edge open. Clip curves; turn right side out. **4.** Pin embroidered trim to center of ribbon; stitch close to long edges of trim to make band. Pin band around upper edge of stocking,  $1\frac{1}{2}$  inches from upper edge. Hand stitch in place, overlapping ends and turning under  $\frac{1}{2}$  inch at end. **5.** Sew lining front and back together same as for stocking. **6.** Turn under  $\frac{1}{4}$  inch on upper edges of stocking and lining; press. Insert lining inside stocking, aligning upper edges and seams. Pin. **7.** To make hanging loop, cut  $2\times 6$ -inch strip of fabric. Fold in half lengthwise, with right sides facing and raw edges even. Stitch long edge in  $\frac{1}{4}$ -inch seam; turn right side out. Press. Fold

in half; baste ends together. **8.** Insert ends of loop between stocking and lining at back seam; pin. **9.** Slipstitch upper edges of stocking and lining together, catching loop in stitching. **10.** Hand stitch bead fringe to upper edge of stocking, overlapping ends and turning under  $\frac{1}{2}$  inch at end.

## Fabric Stockings (sweater)

(SHOWN ON PAGE 71)

**Skill Level:** Beginner

**Materials:** Old sweater;  $\frac{3}{4}$  yard of lining fabric; scissors; pins; sewing machine; thread to match sweater; iron; 3-inch-wide fur trim; hand-sewing needle;  $\frac{1}{4}$  yard of twisted silk cord.

**DIRECTIONS:** **1.** Enlarge stocking pattern (page 80) (see How to Enlarge Patterns, page 78) to desired size (ours is 25 inches long, including seam allowance). **2.** Cut

stocking front and back from sweater. Cut lining front and back from lining fabric. **3.** Pin stocking front to back, with right sides facing and raw edges even. Stitch sides and lower edges in  $\frac{1}{4}$ -inch seams, leaving upper edge open. Turn right side out. **4.** Sew lining front and back together same as for stocking. **5.** Turn under  $\frac{1}{4}$  inch on upper edges of stocking and lining; press. Insert lining inside stocking, aligning upper edges and seams. Pin. **6.** To make hanging loop, fold cord in half; baste ends together. **7.** Insert ends of loop between stocking and lining at back seam; pin. **8.** Slipstitch upper edges of stocking and lining together, catching loop in stitching. **9.** Pin fur trim around upper edge of stocking. Hand stitch in place, overlapping ends and turning under  $\frac{1}{2}$  inch at end.

# RECIPES



**Square Ginger Truffles, plus Variations**

## Easy Edible Gifts

### Square Ginger Truffles, Plus Variations

SHOWN ON PAGE 18

*Recipe by Woman's Day Test Kitchens*

**Makes: 36 Prep: 20 min Total: 20 min (plus 2 hr chilling)**

- 2 bars (4 oz each) bittersweet chocolate, chopped
- $\frac{1}{3}$  cup plus 2 tsp heavy (whipping) cream
- $\frac{1}{3}$  cup finely chopped crystallized ginger
- 2 Tbsp cognac or other very good brandy
- $\frac{1}{2}$  tsp vanilla extract

#### GARNISH

- plain or tinted confectioners' sugar (see Note 1), unsweetened cocoa powder or chocolate coating (see Note 2)

**Planning Tip:** Include a card with your gift

saying to refrigerate truffles. Truffles can be refrigerated airtight with wax paper between layers up to 1 month, or frozen up to 3 months.

**1.** Line an 8-in. square baking pan with nonstick foil, letting foil extend above pan on two sides.

**2.** Stir chocolate and cream in a small saucepan over low heat, or in a microwave on high, stirring at 10-second intervals, until chocolate melts and mixture is smooth. Remove from heat.

**3.** Stir in ginger, cognac and vanilla until blended. Pour into prepared pan; spread evenly. Cover and refrigerate at least 2 hours until set.

**4.** Lift foil from pan. Remove from foil to a cutting board. Cut with a sharp knife in 6 rows lengthwise and 6 crosswise. Sift cocoa or confectioners' sugar over tops, or dip in chocolate coating.

#### VARIATIONS

**Orange-Hazelnut Truffles:** Prepare through Step 2. In Step 3, omit ginger, cognac and vanilla; stir in 2 Tbsp orange liqueur and 1 Tbsp grated orange zest. Proceed as directed. Coat truffles with melted chocolate; sprinkle with chopped toasted hazelnuts.

**Mocha Truffles:** Stir 1 Tbsp instant coffee granules into the heavy cream. Prepare

through Step 2. In Step 3, omit ginger, cognac and vanilla; stir in 2 Tbsp coffee liqueur. Proceed as directed. Sift cocoa powder over top.

**Note 1:** To tint confectioners' sugar: Place  $\frac{1}{3}$  cup in a small zip-top bag. Add 10 drops food color. Knead bag until sugar is colored.

**Note 2:** To cover with chocolate coating: Place a wire rack on a baking sheet lined with wax paper. Chop 2 bars (4 oz each) bittersweet chocolate. Melt in a small saucepan over low heat, or in a microwave on high, stirring at 10-second intervals, until smooth. Cool to just above room temperature. Rest a truffle on a fork; lower into chocolate to coat. Lift from chocolate; let excess drip off. Place on wire rack. Refrigerate until set.

## 25 Easy Cookies

### "Any Way You Like It" 5-In-1 Cookie Dough (Cutouts)

SHOWN ON PAGES 36–37

*Recipe Courtesy of Wilton*

**Makes: 3–4 dozen Prep: 25 min, plus 2 hr (chilling) Bake: 10–12 min per batch**

- $2\frac{1}{4}$  cups all-purpose flour
- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{2}$  tsp salt





**"Any Way You Like It"**  
**5-In-1 Cookie Dough**

- 1 cup (2 sticks) butter, cut into 16 pieces
- Yolks from 3 large eggs
- 1 Tbsp milk
- 1/2 tsp vanilla extract

**1.** Heat oven to 350°F. In food processor, combine flour, sugar and salt. Pulse several times to mix. Add butter and pulse until butter is broken up and incorporated with the flour to form a crumbly mixture. In small bowl, combine egg yolks, milk and vanilla; add to flour mixture. Pulse until dough comes together. Turn out onto wax paper and form a disk. Chill dough for at least 2 hours or until firm.

**2.** When ready to bake, roll out onto a lightly floured surface, and cut shapes using a cookie cutter. Place 1 in. apart on ungreased baking sheets. Bake 10 to 12 minutes or until edges are golden. Cool on sheet on wire rack 2 minutes. Remove cookies to rack to cool completely.

#### VARIATIONS

**Sparkle Edge Icebox Cookies:** Form dough into one 10-in. log. Roll in colored sprinkles or sugars and chill several hours until firm. Once chilled, slice into 1/4-in.-thick slices and bake for 10 to 12 minutes or until golden.

**Candy Thumbprint Cookies:** Add 1 cup whole pecans to flour mixture in food processor; process as directed above. Form dough into 1-in. balls; place on baking sheet and press a Candy Melt into the center of each cookie. Bake 10 to 12 minutes or until cookies are golden.

**Half-and-Half Chocolate-Dipped Cookies:** Follow instructions for cut-out cookies above; cutting out triangle or other geometric shaped cookies. Bake 10 to 12 minutes or until edges are golden. Cool completely. In microwave-safe bowl, melt 1/2 cup milk or semisweet chocolate chips on High 1 to 2 minutes, stirring every 30 seconds. Dip edge of cooled cookie directly into melted chocolate; set on cooling rack or parchment paper. If desired, sprinkle edge with chopped nuts, sprinkles or nonpareils. Allow chocolate to set.

**Coconut Almond Drifts:** Add 1 cup sweetened flaked coconut and 1/2 cup sliced almonds to food processor with egg mixture; process as directed above. Form dough into, 1-in. balls; place on



**Chocolate Chip Bars**

baking sheet. Dip bottom of a glass into flour; press into dough ball. Bake 10 to 12 minutes or until golden. When completely cool, spread on a thin layer of store-bought icing on tops of cookies. Gently press on additional coconut. Let dry for 1 hour.

### Chocolate Chip Bars

SHOWN ON PAGE 42  
*Recipe Courtesy of Wilton*

**Makes: 2–3 dozen Prep: 20 min**  
**Bake: 25–30 min**

Heat oven to 350°F. Coat 9x13 in. baking pan with nonstick spray. Using 2 packages (18 oz each) refrigerated chocolate chip cookie dough, choose one of the following variations:

**Cranberry Chocolate:** In large bowl, knead together cookie dough, 1 cup dried cranberries and 1/2 cup chopped pecans. Press dough into prepared pan. Bake 25 to 30 minutes or until edges are light golden brown. Cool completely in pan on wire rack. Drizzle with 1/3 cup semisweet chocolate chips, melted. Cut into bars or other shapes.

**Crispy Chocolate Peanut Butter:** In large bowl, knead together cookie dough, 6 oz (about 1 cup) of milk chocolate chips, 6 oz (about 3/4 cup) peanut butter chips, 1 cup chopped pretzels and 1 cup crisp rice cereal. Press dough into prepared pan. Bake 25 to 30 minutes or until edges are light golden brown. Remove pan from oven and immediately sprinkle with remaining chocolate and peanut butter chips from package; if desired, swirl in zigzag motion. Cool completely in pan on wire rack. Cut into rectangles.

**White Chocolate Apricot:** In large bowl, knead together cookie dough, 6 oz (about 1 cup) white chocolate chips and a full package (7 oz) chopped dried apricots. Press dough into prepared pan; sprinkle with 1 cup chopped pecans. Bake 25 to 30 minutes or until edges are light golden brown. Cool completely in pan on wire rack. Melt 1/3 cup white chocolate chips; drizzle over cooled bars. Cut in squares or bars.

**Caramel Apple:** In large bowl, combine 4 Granny Smith apples, peeled, cored and chopped, 1/2 cup firmly packed brown



**Basic Oatmeal Cookie Dough**

sugar, 1 Tbsp lemon juice. Press dough into prepared pan. Top with apple mixture. Drizzle with 1/4 cup caramel ice cream topping combined with 1 tsp all-purpose flour. Bake 25 to 30 minutes or until edges are golden brown. Cool completely in pan on wire rack.

**Coconut Macadamia:** In large bowl, combine 2 cups sweetened flaked coconut, 1 cup chopped macadamia nuts, 1/2 cup packed brown sugar and 1 tsp rum extract. Press dough into prepared pan; top with coconut mixture. Bake 25 to 30 minutes or until edges are golden brown. Cool completely in pan on cooling rack. Cut into rounds or other shapes.

### Basic Oatmeal Cookie Dough

*Recipe Courtesy of Wilton*

**Makes: 35 Prep: 25 min**  
**Bake: 15–16 min per batch**

- 1 cup (2 sticks) butter, softened
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2 cups uncooked old-fashioned oats

**1.** Heat oven to 350°F. Beat butter, brown sugar and granulated sugar in large bowl with electric mixer at medium speed until light and fluffy. Beat in eggs, one at a time, beating well after each. Add vanilla; mix well. Combine flour, baking powder, baking soda, salt and oats. Add all at once; blend well.

**2.** Scoop tablespoonfuls of dough onto baking sheets, leaving 1 in. between cookies. Press cookies down slightly.

**3.** Bake 15 to 16 minutes or until golden brown. Cool cookies on pans 5 minutes. Transfer to wire racks to cool completely.

#### VARIATIONS

SHOWN ON PAGE 44

**Banana Walnut:** Replace vanilla extract with banana extract and add 1 tsp ground cinnamon to flour mixture. Stir in 2/3 cup finely chopped dried banana chips and 1 cup chopped walnuts after flour mixture.

**Key Lime:** Beat in 3 Tbsp freshly grated





## RECIPES



**Herb Butter Turkey**



**Caramelized Mushroom Tarts**



**Sausage Stuffing with Caramelized Leek and Sage**

lime zest (3 medium limes) to butter and sugar mixture.

**Chocolate Malted:** Add ¼ cup malted milk powder to flour mixture. Stir in 1 cup chopped malted milk balls after flour mixture.

**Cranberry-Orange:** Beat in 2 Tbsp freshly grated orange zest (2 large oranges) to butter and sugar mixture. Stir in 1 cup dried cranberries after flour mixture.

**Coffee Toffee:** Beat in 1 Tbsp instant coffee to butter and sugar mixture. Stir in 1 package (8 oz) or 1½ cups English toffee bits after flour mixture.

## Winning Holiday Meal

*Recipes by Tom Colicchio*

### Herb Butter Turkey

SHOWN ON PAGE 48

**Serves: 8 Prep: 25 min Cook: about 5½ hr**  
**GRAVY BASE**

- 2 Tbsp unsalted butter
- 2 lb turkey necks and/or wings
- 2 cups diced onions
- 1 cup diced carrots
- 1 cup diced celery
- 6 cups (or more) reduced-sodium chicken broth

#### TURKEY

- 1 cup (2 sticks) butter, at room temperature
- 2 tsp minced fresh thyme plus 15 fresh thyme sprigs
- 2 tsp minced fresh tarragon plus 5 large fresh tarragon sprigs
- 2 tsp minced fresh rosemary plus 5 fresh rosemary sprigs
- 2 tsp minced fresh sage plus 5 fresh sage sprigs
- Salt and freshly ground black pepper
- 1 turkey (14 to 16 lb)
- 4 cups reduced-sodium chicken broth, divided
- ¼ cup flour

**1.** To make Gravy Base: Melt butter in large, deep heavy skillet over high heat. Add turkey necks and/or wings and sauté until deep brown, about 15 minutes. Add onions, carrots, and celery and sauté until vegetables are deep brown, about 15 minutes. Add 6 cups chicken broth and bring to boil. Reduce heat to

medium-low and simmer uncovered 45 minutes, stirring occasionally.

**2.** Pour base through strainer set over 4-cup measuring cup, pressing on solids to extract liquid. If necessary, add enough chicken broth to measure 4 cups. (Gravy Base can be prepared 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep chilled. Rewarm before using.)

**3.** To make Turkey: Mix ½ cup (1 stick) of the butter and all minced herbs in small bowl to make herb butter; season with salt and pepper. Transfer 2 generous Tbsp to another small bowl and reserve for gravy; let stand at room temperature.

**4.** Set rack at lowest position in oven and heat to 425°F. You'll need a large roasting pan and rack. Rinse turkey inside and out; pat dry. Starting at neck end, slide hand between skin and breast meat to loosen skin. Rub 4 Tbsp of the herb butter over breast meat under skin. Place turkey on rack in roasting pan. Sprinkle cavity generously with salt and pepper. Place 4 Tbsp plain butter and fresh herb sprigs in cavity. Tuck wing tips under. Tie legs together loosely. Rub remaining herb butter over outside of turkey. Sprinkle turkey generously with salt and pepper.

**5.** Place turkey in oven and roast 20 minutes. Reduce oven temperature to 350°F. Roast 30 minutes; pour 1 cup broth over turkey and add 1 Tbsp plain butter to roasting pan. Roast turkey 30 minutes; baste with pan juices, then pour 1 cup broth over turkey and add 1 Tbsp butter to pan. Cover turkey loosely with foil. Roast turkey until thermometer inserted into thickest part of thigh registers 175°F, basting with pan juices and adding 1 cup broth and 1 Tbsp butter to pan every 45 minutes, about 1 hour 45 minutes longer. Transfer turkey to platter; cover and let stand 30 minutes (internal temperature will rise 5°F to 10°F).

**6.** Strain pan juices into bowl; whisk in Gravy Base. Melt reserved 2 Tbsp herb butter in heavy large saucepan over medium heat; add flour and whisk constantly until golden brown, about 6 minutes. Gradually add Gravy Base mixture from bowl to herb butter mixture in pan; increase heat and

whisk constantly until gravy thickens, boils, and is smooth. Reduce heat to medium; boil gently until gravy is reduced to 4½ cups, whisking often, about 10 minutes. Season with salt and pepper to taste. Carve turkey; serve with gravy.

### Caramelized Mushroom Tarts

SHOWN ON PAGE 51

**Serves: 8 Prep: 20 min Cook: 1 hr, 10 min**

- 2 large shallots
- 3 to 4 Tbsp extra virgin olive oil
- 1 lb mixed wild and cultivated mushrooms, cleaned, trimmed and thickly sliced
- Kosher salt and freshly ground black pepper to taste
- 1 clove garlic, peeled and minced
- 1 Tbsp fresh thyme leaves
- ¼ cup sugar
- ¼ tsp sherry vinegar
- 1 to 1½ cups onion confit (recipe follows)
- 1 pkg (17.3 oz) frozen puff pastry

**1.** Heat oven to 375°F. You'll need eight ½-cup ramekins and a baking sheet. Wrap 1 shallot in aluminum foil and bake it until it is soft, about 15 minutes. Remove the roasted shallot from the oven, let it cool slightly then peel it and set aside. Peel and mince the remaining shallot.

**2.** Heat 1 to 2 Tbsp of the oil in a heavy skillet over medium-high heat until it shimmers. Add just enough mushrooms to cover the bottom of the pan in a single layer. Add salt and pepper, and cook, turning the mushrooms when they begin to brown, about 2 minutes. Add some of the minced shallots, garlic and thyme and continue cooking until the mushrooms are tender, about 2 minutes more. Transfer the sautéed mushrooms to a plate, wipe out the skillet and repeat, cooking the remaining oil, mushrooms, garlic, shallots and thyme in batches.

**3.** Increase the oven to 425°F. Combine the sugar and 1 Tbsp water in a small saucepan over medium heat. Swirl the pan until the sugar has completely dissolved then let the mixture boil, swirling occasionally, until the sugar caramelizes and turns nut brown. Swirl the sherry vinegar into the caramel then



**Brussels Sprout Leaves with Bacon**



**Sweet Potato Purée**



**Apple Fritters**

remove it from the heat.

**4.** Pour the caramel into ramekins and allow it to cool for about 1 minute. Cut the roasted shallot into eight pieces. Place a piece of shallot in each ramekin, cover with sautéed mushrooms and top with Onion Confit.

**5.** Cut the puff pastry into circles slightly larger than the top of ramekins. Lay the pastry circles over the onion confit on top of ramekins and place ramekins on a baking sheet. Bake the tarts until the pastry is puffed and golden, about 20 minutes. Cool for 10 to 15 minutes then carefully invert ramekins and unmold tarts onto plates or platter and serve warm or at room temperature. If mushroom mixture is sticky, gently release with fork and put on top of pastry circles.

## Onion Confit

**Makes: 3 cups Prep: 8 min Cook: 60 min**

- 2 Tbsp extra virgin olive oil
- 6 large onions, thinly sliced (about 12 cups)
- Kosher salt and freshly ground black pepper
- 1 cup chicken broth
- 2 Tbsp white wine vinegar
- 2 Tbsp fresh thyme leaves
- 4 anchovy filets, chopped (optional)

**1.** Heat oil in a large deep skillet over medium heat. Add onions, salt and pepper. Reduce heat to medium-low and cook, stirring occasionally, until onions are very soft but not brown, about 30 minutes.

**2.** Add broth and vinegar and simmer, continuing to stir occasionally, until the pan is dry and the onions are golden, about 30 minutes more.

**3.** Remove from heat and stir in thyme leaves and anchovies (if using). Serve warm or at room temperature. Confit should be refrigerated and can be made one week ahead.

## Sausage Stuffing with Caramelized Leek and Sage

SHOWN ON PAGE 53

**Serves: 8 Prep: 25 min Cook: 55 min**

- 2 pkg (12 oz each) breakfast sausage

- 1 cup finely chopped fennel
- $\frac{1}{2}$  cup *each* finely chopped carrots celery, leeks and onion
- 2 cloves garlic, minced
- $\frac{1}{4}$  lb raw foie gras, diced, optional
- 1 cup golden raisins soaked in hot water and drained
- 2 lb crusty French bread, cubed, placed on a baking sheet and left out overnight
- Fresh thyme leaves
- Fresh sage leaves
- Toasted fennel seed
- 6 large eggs, lightly beaten
- 2 to 3 cups chicken broth
- Salt and freshly ground black pepper

**1.** Heat oven to 350°F. You'll need a 2- to 3-qt shallow baking dish. Cook sausage in large sauté pan over medium heat until browned. Remove sausage to large bowl with a slotted spoon. Remove pan from heat and set aside saving the sausage fat. Cut sausage into  $\frac{1}{4}$ -in. pieces. Set aside.

**2.** Place pan back on the stove over medium heat. Add fennel, carrots, celery, leeks, onion and garlic. Sauté about 10 minutes until tender.

**3.** Add sautéed vegetables to bowl with sausage. Add foie gras (if using), raisins, bread cubes, thyme, sage, and fennel seeds to taste. Thoroughly mix in eggs. Slowly add just enough chicken broth until mixture is moist. Add salt and pepper to taste.

**4.** Place mixture in baking dish. Cover with foil and bake 30 minutes. Uncover and bake until browned.

## Brussels Sprout Leaves with Bacon

SHOWN ON PAGE 53

**Serves: 8 Prep: 20 min Cook: 25 min**

- 10 oz fresh brussels sprouts
- Kosher salt to taste
- 6 oz slab bacon, diced
- 1 Tbsp fresh thyme leaves
- Freshly ground black pepper to taste

**1.** Bring a large pot of lightly salted water to a boil. Meanwhile, remove any torn or discolored outer leaves from the brussels sprouts. Trim the bases and cut out and

discard the cores. Plunge the trimmed brussels sprouts into boiling water and blanch just until the leaves begin to open slightly, about 3 to 5 minutes. Remove with slotted spoon to colander. Rinse under cold water and separate the leaves. Leave boiling water in pot.

**2.** Add leaves to boiling water and cook until tender, about 3 to 5 minutes. Drain and rinse under cold water, then blot dry.

**3.** Cook the bacon over medium heat in a large skillet until rendered but not yet crisp, about 5 minutes. Reduce the heat to medium-low and add the brussels sprout leaves, thyme, salt and pepper. Stir gently until hot. Transfer to serving bowl.

## Sweet Potato Purée

SHOWN ON PAGE 53

**Serves: 6 Prep: 5 min Cook: About 1½ hr**

- 4 large sweet potatoes
- 1 cup (2 sticks) unsalted butter, cut up
- Pinch of freshly grated nutmeg
- Kosher salt and freshly ground black pepper

**1.** Heat the oven to 325°F. Place the sweet potatoes on a baking sheet and cook until soft, about 1½ hours.

**2.** Split the sweet potatoes in half. Scoop flesh into a fine-holed food mill set over a large saucepan. Purée the potatoes into pan, then whisk over low heat, gradually adding the butter.

**3.** Season potatoes with nutmeg, salt, and pepper and serve.

## Apple Fritters

SHOWN ON PAGE 54

**Makes: 20–30 Prep: 40 min Cook: 50 min**

- $\frac{2}{3}$  cup beer, preferably lager (see Note)
- 2 large eggs, separated
- $1\frac{1}{2}$  tsp butter, melted and cooled
- 3 Tbsp, plus 1 cup sugar
- $\frac{1}{2}$  tsp vanilla extract
- 1 cup flour
- $\frac{1}{2}$  tsp kosher salt
- $1\frac{1}{2}$  tsp cinnamon
- 4 firm tart apples such as Granny Smith
- Peanut oil for deep frying

**1.** Whisk the beer with the egg yolks, butter, 3 Tbsp sugar and vanilla. Sift ➤





Poached Pears with Almond Pound Cake



Christmas Cannoli Cake

the flour with the salt and ½ tsp of the cinnamon; whisk into the beer mixture. Set the batter aside to rest for 30 minutes.

**2.** Beat the egg whites in a small bowl with electric mixer until soft peaks form when beaters are lifted. Fold them into the batter. Peel and core the apples. In a large pot or deep skillet, heat the oil to 375°F.

**3.** Slice the apples about ¼ in. thick. Working in batches, coat the apples with batter and fry them until the fritters are puffed and golden, about 1½ minutes per side. Serve warm plain or dusted with cinnamon sugar (the remaining 1 tsp cinnamon mixed with 1 cup sugar).

**Note:** Most batters for fritters call for the addition of a carbonated beverage, like club soda, for leavening. In this recipe you get the same effect by using beer, which also adds a nice, hoppy flavor to the fritters. The recipe specifies lager, which tends to have a lighter flavor than an ale.

## Poached Pears

SHOWN ON PAGE 55

**Serves: 8 Prep: 40 min Cook: 50 min**

- 6 cups water
- 2 cups dry white wine
- 2 cups sugar
- 1 tsp grated fresh orange zest
- ½ vanilla bean, split
- 1 bay leaf
- 8 Bartlett pears (4 lb)
- Parchment paper

**1.** Put water, wine, sugar, zest, vanilla bean and bay leaf in a large pot. Bring to a boil over high heat.

**2.** Meanwhile, peel, halve and core the pears. Lower the heat under the poaching liquid, add the pears and cover them with a piece of parchment—keep them submerged. Gently simmer until the pears are tender, about 20 minutes (cooking time will vary depending upon ripeness).

**3.** Remove the pot from the heat and allow the pears to cool in the poaching liquid. Serve pears chilled, moistened with poaching liquid.

## Almond Pound Cake

SHOWN ON PAGE 55

**Serves: 8–10 Prep: 5 min Bake: 42–45 min**

- 1 cup butter, softened
- ¾ cup sugar
- 1 tsp vanilla extract
- 3 eggs
- ⅔ cup almond flour (see Note)
- 1 cup cake flour
- 1 tsp baking powder
- ½ tsp kosher salt

**1.** Heat the oven to 325°F. Grease a 9¾×3×3-in. loaf pan (a regular-size loaf pan will also work).

**2.** Beat butter with sugar and vanilla in a large bowl with electric mixer until fluffy. Beat in eggs one at a time, until blended. Sift almond flour with cake flour, baking powder and salt. With mixer on low speed, beat in flour mixture just until blended.

**3.** Spoon batter into prepared pan. Bake 42 to 45 minutes until the cake is golden and a toothpick inserted in the center comes out clean.

**4.** Cool on wire rack 5 to 10 minutes. remove from pan and cool completely.

**Note:** If almond flour is unavailable, finely grind ⅔ to 1 cup of whole, peeled almonds in a food processor, then add the cake flour called for in the recipe and grind until fine.

## Sweet Celebration

Recipes by Woman's Day Test Kitchens

## Christmas Cannoli Cake

SHOWN ON PAGE 73

**Serves: 12 Prep: 30 min Bake: 13–15 min**

**Planning Tip:** The cake can be made through Step 6 up to 2 days ahead. Refrigerate in a ziptop bag. Prepare and refrigerate filling up to 1 day ahead. Decorate refrigerated cake up to 4 hours before serving. Refrigerate.

### SPONGE CAKE ROLL

- 4 large eggs, at room temperature
- ⅔ cup granulated sugar
- 1 tsp vanilla extract
- ⅔ cup flour
- 1 Tbsp freshly grated orange zest
- Confectioners' sugar for dusting

### CANNOLI FILLING

- 1 tub (16 oz) 73% or 75% moisture ricotta cheese (we used BelGioioso; see Note)
- 3 Tbsp orange liqueur (such as Grand Marnier, Triple Sec or Strega)
- ¼ cup granulated sugar
- ½ cup heavy (whipping) cream
- ½ cup coarsely chopped mixed candied fruit
- 1½ oz dark or bittersweet chocolate, grated on large holes of box grater

### GARNISH

Sweetened whipped cream, melted chocolate and chopped mixed candied fruit

**1.** Heat oven to 350°F. Coat bottom and sides of a 15½×10½-in. rimmed baking sheet with nonstick spray. Line with wax paper; spray paper.

**2.** To make Cake Roll: Beat eggs and sugar in a large bowl with mixer on high speed 5 to 6 minutes until very thick and tripled in volume. Beat in vanilla. Sprinkle flour over top; add orange zest. Fold in gently with a rubber spatula just until blended. Spread in prepared pan.

**3.** Bake 13 to 15 minutes until golden around edges. Cool in pan on a wire rack 10 minutes, or until pan can be handled without pot holders.

**4.** Meanwhile, lay a smooth kitchen towel on work surface. Sift confectioners' sugar over towel. Invert cake on towel, remove pan and peel off wax paper. Roll up cake and towel from a narrow end of cake. Cool completely on rack.

**5.** To make Filling: Beat ricotta cheese, liqueur and sugar in a medium bowl with mixer on high speed until smooth. Pour cream into a large bowl; beat until soft peaks form when beaters are lifted. Fold ricotta mixture and candied fruit into cream.

**6.** Unroll cake; spread evenly with ricotta-cream mixture. Sprinkle with grated chocolate. Roll up as tightly as possible, decorate and serve, or cover and refrigerate up to 2 days.

**7.** To decorate: Put cake on serving plate. Garnish with whipped cream, melted chocolate and candied fruit. Refrigerate until serving. Slice with a serrated knife. ➤

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**Chocolate-Raspberry Trifle****Lemony Apple Crêpes****Chocolate Chip Pecan Pie**

**Note:** If 73% or 75% moisture ricotta cheese is unavailable, drain a 15-oz tub whole-milk ricotta in a coffee filter-lined strainer set over a bowl 24 hours in the refrigerator. Proceed with recipe, omitting orange liqueur.

## Chocolate-Raspberry Trifle

SHOWN ON PAGE 74

**Serves: 12 Prep: 25 min Chill: at least 8 hr**

**Planning Tip:** Can be prepared through Step 3 up to 1 day ahead. Refrigerate covered.

- $\frac{1}{3}$  cup dark crème de cacao liqueur or dark rum
- $\frac{1}{3}$  cup brewed black coffee or water
- 2 tubs (22 oz each) refrigerated chocolate pudding
- 1 cup reduced-fat sour cream
- 2 cups heavy (whipping) cream, well chilled
- 3 Tbsp confectioners' sugar
- 1 chocolate-marble loaf cake or lb cake (14 oz), cut in 16 thin slices, slices cut in half
- 1 bar (3.5 oz) bittersweet chocolate, shaved into shards with a vegetable peeler
- 3 baskets ( $\frac{1}{2}$  pt each) red raspberries (reserve 8 berries for garnish)

**1.** Have ready a 3-qt trifle bowl or clear glass serving bowl (about 8-in. diameter), preferably straight-sided.

**2.** Mix liqueur and coffee in a clear 1-cup measure. Combine pudding and sour cream in a medium bowl. In a large bowl, beat cream and confectioners' sugar with mixer on high speed until stiff, billowy peaks form when beaters are lifted.

**3.** Arrange half the cake slices in bottom of trifle bowl; drizzle with half the liqueur mixture. Spread with half the pudding mixture; sprinkle with one third the chocolate shavings. Top with half the raspberries, then half the whipped cream. Repeat layers (reserve remaining shavings for garnish). Cover bowl with plastic

wrap. Refrigerate at least 8 hours or up to 1 day.

**4.** To serve: Sprinkle with remaining shavings; garnish with reserved berries.

## Lemony Apple Crêpes

SHOWN ON PAGE 75

**Serves: 12 Prep: 1 hr Cook: 20 min Bake: 12 min**

**Planning Tip:** The crêpes can be made up to 6 months ahead. Stack, wrap airtight and freeze. To use, wrap in foil and heat briefly in a 350°F oven. Step 3 can be prepared up to 2 days ahead. Refrigerate covered. Crêpes can be assembled up to 4 hours ahead, covered and refrigerated. Before serving, bring crêpes to room temperature.

### LEMON CRÊPE BATTER

- 1 cup all-purpose flour
- 2 cups milk
- 6 Tbsp granulated sugar
- 2 large eggs
- 2 Tbsp *each* freshly grated lemon peel and melted butter
- 1 tsp lemon extract

### FILLING

- $\frac{1}{4}$  cup stick butter
- 8 medium Granny Smith apples, peeled, halved, cored and thinly sliced
- 3 cups apple cider
- $\frac{1}{2}$  cup packed brown sugar
- $1\frac{1}{2}$  Tbsp finely grated peeled ginger

### GARNISH

Softly beaten unsweetened whipped cream

**1.** Batter: Process ingredients in a blender to combine.

**2.** Lightly coat a 6- to 7-in. nonstick skillet (measure pan across bottom) with nonstick spray. Heat over slightly less than medium heat. Add 2 Tbsp batter, tilt pan and gently swirl to cover bottom. Cook  $1\frac{1}{2}$  to 2 minutes until underside of crêpe is lightly browned. With a heat-proof rubber spatula, loosen edges and flip crêpe

over. Cook 20 seconds. Invert crêpe on a wire rack, stacking crêpes as they cool. (The recipe makes 24. You may lose the first few. A slight heat adjustment is all that's needed.)

**3.** Melt butter in a Dutch oven over medium-high heat. Add apples; sauté 5 minutes or until starting to soften. Stir in cider and brown sugar. Reduce heat; gently boil 12 minutes, stirring often, until liquid is slightly syrupy and apples are soft. Remove apples with a slotted spoon to a bowl; stir in ginger. Boil syrup 5 minutes to thicken. Let cool, add to apples and stir to coat.

**4.** To assemble: Place a crêpe on work surface. For each crêpe, mound  $\frac{1}{4}$  cup apples on  $\frac{1}{4}$  of a crêpe. Fold unfilled half over apples, then unfilled side over filled side, forming a triangle. Transfer triangles to a shallow baking dish, slightly overlapping.

**5.** To serve: Heat oven to 350°F. Bake uncovered 12 minutes until hot. Spoon on any remaining syrup. Serve with cream.

## Chocolate Chip Pecan Pie

SHOWN ON PAGE 75

**Serves: 12 Prep: 45 min Bake: 50 min**

**Planning Tip:** The pie can be made up to 3 days ahead. Cool, cover and leave at room temperature. Make the whipped cream up to 1 hour before serving. Refrigerate in serving bowl.

- 1 refrigerated ready-to-bake pie crust (from a 15-oz box of 2)
- 6 oz semisweet chocolate chips
- 1 cup light corn syrup
- 1 cup firmly packed light-brown sugar
- 3 large eggs
- 2 Tbsp stick butter, melted
- $1\frac{1}{2}$  tsp vanilla extract
- $\frac{1}{2}$  tsp salt
- 6 oz ( $1\frac{1}{2}$  cups) pecan halves,  $\frac{1}{2}$  cup chopped
- Kahlua Whipped Cream (recipe follows)

**1.** Place oven rack in lowest third of oven. ➤

# WE NEED YOUR HELP!

As a reader of EASY HOLIDAY COOKING & CRAFTS, you are a very important person to us. Please help us to continue providing exactly the kind of information you want and need by taking a few minutes to answer the questions below. ALL INFORMATION WILL BE KEPT COMPLETELY CONFIDENTIAL AND WILL ONLY BE USED IN COMBINATION WITH OTHER ANSWERS WE RECEIVE. As our way of saying thank you, we'll enter your name in a drawing for a TARGET GIFT CARD: one grand prize (\$100 gift card) and four runner-up prizes (\$50 gift card). If you would like to be eligible, please fill in your NAME and ADDRESS at the end of the survey. Thank you very much for your help.

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## ABOUT THIS ISSUE

### 1. How much time have you spent reading or looking through this issue?

- 6-1 ☐ Less than 1 hour      -3 ☐ 2 to less than 3 hours  
-2 ☐ 1 to less than 2 hours      -4 ☐ 3 hours or more

### 2. Listed below are the articles in this issue. Under the "Read" column, please check those you've read or looked at. Under the "Rating" column, write in: "1" for liked very much, "2" for liked somewhat, or "3" for didn't like at all.

Article	Read	Rating
Editor's Corner.....	7-1 <input type="checkbox"/>	_____ (9)
Festive Finds .....	-2 <input type="checkbox"/>	_____ (10)
Easy Edible Gifts .....	-3 <input type="checkbox"/>	_____ (11)
Holiday Hang-Ups.....	-4 <input type="checkbox"/>	_____ (12)
Cutting-Edge Traditions .....	-5 <input type="checkbox"/>	_____ (13)
25 Easy Cookies!.....	-6 <input type="checkbox"/>	_____ (14)
Winning Holiday Meal.....	-7 <input type="checkbox"/>	_____ (15)
One Room, Two Looks .....	-8 <input type="checkbox"/>	_____ (16)
Stockings .....	8-1 <input type="checkbox"/>	_____ (17)
Sweet Celebration .....	-2 <input type="checkbox"/>	_____ (18)
Here's How .....	-3 <input type="checkbox"/>	_____ (19)
Recipes.....	-4 <input type="checkbox"/>	_____ (20)
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(22-24)

### 3. How important was each of the following in your decision to purchase this issue?

	Very Important	Somewhat Important	Not Too Important	Not At All Important	
Holiday cooking & crafts subject .....	-1 <input type="checkbox"/>	-2 <input type="checkbox"/>	-3 <input type="checkbox"/>	-4 <input type="checkbox"/>	(25)
Particular cover article (which one?) .....	-1 <input type="checkbox"/>	-2 <input type="checkbox"/>	-3 <input type="checkbox"/>	-4 <input type="checkbox"/>	(26)
Woman's Day Specials on cover .....	-1 <input type="checkbox"/>	-2 <input type="checkbox"/>	-3 <input type="checkbox"/>	-4 <input type="checkbox"/>	(27)
I flipped through it before I bought it.....	-1 <input type="checkbox"/>	-2 <input type="checkbox"/>	-3 <input type="checkbox"/>	-4 <input type="checkbox"/>	(28)
Other: .....	-1 <input type="checkbox"/>	-2 <input type="checkbox"/>	-3 <input type="checkbox"/>	-4 <input type="checkbox"/>	(29)
(please specify)					(30-32)
					(33-35)

### 4. Which of the following actions have you taken or are you likely to take after reading this issue?

	Taken	Likely to Take
Save entire issue .....	36-1 <input type="checkbox"/>	37-1 <input type="checkbox"/>
Save an article .....	-2 <input type="checkbox"/>	-2 <input type="checkbox"/>
Try a recipe.....	-3 <input type="checkbox"/>	-3 <input type="checkbox"/>
Try a craft.....	-4 <input type="checkbox"/>	-4 <input type="checkbox"/>
Cut out an ad.....	-5 <input type="checkbox"/>	-5 <input type="checkbox"/>
Visit a company Website .....	-6 <input type="checkbox"/>	-6 <input type="checkbox"/>
Write/phone/e-mail to get info on a product or service advertised.....	-7 <input type="checkbox"/>	-7 <input type="checkbox"/>
Purchase a product or service advertised .....	-8 <input type="checkbox"/>	-8 <input type="checkbox"/>
None of these .....	-9 <input type="checkbox"/>	-9 <input type="checkbox"/>

### 5. How much did you enjoy this issue?

- 38-1 ☐ Very much      -3 ☐ Not too much  
-2 ☐ Somewhat      -4 ☐ Not at all

### 6. Based on its \$4.99 (\$5.99 in Canada) cover price, how do you rate the value of EASY HOLIDAY COOKING & CRAFTS compared with other holiday magazines?

- 39-1 ☐ Better      -2 ☐ About the same      -3 ☐ Worse

### 7. How likely are you to buy a future issue on the newsstand?

- 40-1 ☐ Very likely      -3 ☐ Not too likely  
-2 ☐ Somewhat likely      -4 ☐ Not at all likely

## ABOUT FOOD & ENTERTAINING

### 1. How would you rate the recipes in this issue?

- 41-1 ☐ Excellent      -3 ☐ Good      -5 ☐ Poor  
-2 ☐ Very good      -4 ☐ Fair

### 2. What are your sources for new holiday recipes?

- 42-1 ☐ Cookbooks      -6 ☐ Magazine articles/features  
-2 ☐ Food Network      -7 ☐ Newspapers  
-3 ☐ Friends/relatives      -8 ☐ Product packages (boxes, cans, etc.)  
-4 ☐ Internet      -9 ☐ Television (other than Food Network)  
-5 ☐ Magazine ads      -0 ☐ Other: \_\_\_\_\_ (43-44)  
(please specify)

### 3. How many people do you usually entertain in your home during the holiday season?

- 45-1 ☐ 2-3      -3 ☐ 7-10      -5 ☐ 16 or more  
-2 ☐ 4-6      -4 ☐ 11-15

### 4. Which of the following types of holiday entertaining do you do?

- 46-1 ☐ Buffets      47-1 ☐ New Year's Day brunch  
-2 ☐ Caroling party      -2 ☐ New Year's Day dinner  
-3 ☐ Casual get-togethers with friends      -3 ☐ New Year's Day party  
-4 ☐ Cocktail party      -4 ☐ New Year's Eve dinner/party  
-5 ☐ Cookie swaps      -5 ☐ Pot-luck party  
-6 ☐ Formal, sit-down dinners      -6 ☐ Tree-trimming party  
-7 ☐ Other: \_\_\_\_\_ 48-  
(please specify)

### 5. Which of the following types of party foods do you serve?

- 49-1 ☐ Cheese & crackers      -6 ☐ Passed hors d'oeuvres  
-2 ☐ Dips & spreads      -7 ☐ Side dishes  
-3 ☐ Entrees      -8 ☐ Snacks  
-4 ☐ Finger foods      -9 ☐ Other: \_\_\_\_\_ (50-51)  
-5 ☐ Fondues      (please specify)

### 6. Which of the following appetizers do you serve during the holidays?

- 52-1 ☐ Breadstick items      53-1 ☐ Savory toasts  
-2 ☐ Ethnic food      **Seafood:**  
-3 ☐ Foods on skewers or toothpicks (e.g., chicken satays, bacon-wrapped nibbles, etc.)      -2 ☐ Crab  
-4 ☐ Mini-muffins or breads with toppings      -3 ☐ Oysters  
-5 ☐ Mini quiches      -4 ☐ Scallops  
-6 ☐ Pasta dishes      -5 ☐ Shrimp  
-7 ☐ Salads      -6 ☐ Smoked salmon on dark bread  
-7 ☐ Soups  
-8 ☐ Other: \_\_\_\_\_ (54-55)  
(please specify)

OVER



- 09/07

**Chocolate Nog**

Heat to 350°F. Fit crust into a 9-in. pie plate. Crimp or flute edges.

**2.** Scatter chips evenly in crust. Whisk syrup, sugar, eggs, butter, vanilla, salt and  $\frac{1}{2}$  cup chopped pecans in a large bowl until well blended. Pour evenly over chips. Arrange pecan halves on top.

**3.** Bake 50 minutes, or until crust and pecans are browned. If crust begins to darken too quickly, cover edges with foil.

**4.** Cool completely on a wire rack.

**Kahlua Whipped Cream:** Beat  $\frac{1}{2}$  cup heavy (whipping) cream and 1 Tbsp Kahlua or other coffee-flavored liqueur until soft peaks form when beaters are lifted.

## Chocolate Nog

SHOWN ON PAGE 76

**Serves: 6 Prep: 5 min**

- $\frac{1}{2}$  cup chocolate syrup
- 1 qt chilled ready-to-drink eggnog
- Prepared whipped cream
- Shaved semisweet or dark chocolate

Stir syrup into eggnog. Pour into 6 glasses or mugs. Top with whipped cream and shaved chocolate.

## Almond-Cranberry Rugelach

SHOWN ON PAGE 76

**Makes: 36 Prep: 40 min Chill: 1 hr**

**Bake: 21–23 min**

**Planning Tip:** Rugelach can be made up to 4 days ahead and stored in an airtight container at room temperature.

### DOUGH

- $\frac{1}{2}$  tube (7-oz) almond paste
- $1\frac{1}{2}$  cups flour
- 2 Tbsp packed light-brown sugar
- $\frac{1}{4}$  tsp salt
- $\frac{3}{4}$  stick (6 Tbsp) unsalted butter, cut in pieces
- 1 brick (3 oz) cream cheese

**Almond-Cranberry Rugelach**

### FILLING

- 1 cup toasted almonds, very finely chopped
- 1 cup frozen or fresh cranberries, very finely chopped
- $\frac{2}{3}$  cup packed light-brown sugar
- $\frac{1}{2}$  tsp ground cinnamon

### TOPPING

- 1 large egg, lightly beaten
- 2 Tbsp granulated sugar
- $\frac{1}{4}$  tsp ground cinnamon

**1.** To make Dough: Grate almond paste on large holes of a box grater into food processor bowl. Add flour, sugar and salt; process until almond paste is incorporated into flour. Add butter and cream cheese; pulse until moist crumbs form. Transfer mixture to work surface and press together and knead until a dough forms. Divide dough in thirds. On a lightly floured surface, shape each portion into a  $\frac{1}{2}$ -in.-thick disk. Wrap separately in plastic wrap; refrigerate 1 hour.

**2.** Heat oven to 350°F. Line baking sheet with parchment paper, nonstick foil or reusable nonstick liner.

**3.** To make Filling: Combine ingredients in a medium bowl. On floured surface, roll 1 disk dough (keep rest refrigerated) into a 9-in. circle; trim to an even 8 $\frac{1}{2}$ -in. circle. Spread  $\frac{1}{3}$  the filling (a scant  $\frac{1}{2}$  cup) over round; lightly press onto dough to adhere. With pizza wheel or knife, cut in 12 wedges. With spatula, slide 1 wedge out from round. Roll up from wide edge to point. Repeat with remaining wedges. Place point side down about 2 in. apart on prepared baking sheet.

**4.** To make Topping: Brush rugelach with egg. Mix sugar and cinnamon in a cup; sprinkle over cookies.

**5.** Bake 21 to 23 minutes, until lightly browned. Cool on rack on baking sheet.

**Cranberry Sorbet**

Repeat with remaining dough.

## Cranberry Sorbet

SHOWN ON PAGE 77

**Serves: 8 Prep: 15 min Freeze: At least 12 hr**

**Planning Tip:** The sorbet can be made and frozen up to 2 weeks ahead and the cranberries sugared (for garnish) up to 2 days ahead. Scoop balls of sorbet up to 1 week ahead; freeze in an airtight container with wax paper between layers.

- 4 cups (16 oz) fresh or frozen cranberries
- $2\frac{1}{4}$  cups sugar
- 2-in. piece fresh ginger, thinly sliced
- $\frac{1}{2}$  cup orange juice
- 1 Tbsp grated lime zest
- 2 Tbsp fresh lime juice

### GARNISH

- Sugared fresh cranberries (see Note) and mint

**1.** In a medium saucepan, bring cranberries, sugar,  $2\frac{1}{2}$  cups water and the sliced ginger to a boil. Reduce heat and simmer 10 minutes, or until cranberries pop and soften. Remove from heat; stir in orange juice and lime zest and juice.

**2.** Strain into a bowl, pressing and stirring with a rubber or silicone spatula to extract as much cranberry mixture as possible. Discard skins and ginger. Let mixture cool, then pour into an 8- or 9-in. metal pan; cover and freeze at least 12 hours, or until solid.

**3.** To serve: Garnish scoops of sorbet with sugared cranberries and mint and store-bought cookies, if desired.

**Note:** To sugar cranberries, moisten with water, then roll in sugar to coat. Let dry uncovered in a single layer at least 1 hour.



## HOLIDAY RECIPE GUIDE

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### Ghirardelli Ultimate Double Chocolate Cookies

**Makes:** 2 dozen cookies

- 1 bag (11.5 ounces) Ghirardelli 60% Cacao Bittersweet Chocolate Chips
- 6 Tbsp. (¾ stick) unsalted butter
- 3 Eggs
- ⅓ cup all-purpose flour
- ½ tsp. baking powder
- 1 bag (12 ounces) Ghirardelli Semi-Sweet Chocolate Chips
- 1 cup (4 oz.) chopped walnuts

1. In double boiler over hot water, melt bittersweet chocolate chips and butter
2. In large bowl, beat eggs and sugar until thick; stir in chocolate mixture. In small bowl, stir together flour and baking powder; stir into chocolate mixture.
3. Gently mix in semi-sweet chocolate chips and walnuts. Using a sheet of plastic wrap, form dough into two logs, each 2 inches in diameter and about 8 inches long. As dough will be quite soft, use plastic wrap to hold dough in log shape. Wrap tightly; refrigerate at least 1 hour or until firm.
4. Heat oven to 375°F. Unwrap dough; with sharp knife, cut into ¾-inch slices. Place slices 1½ inches apart on greased or parchment-lined cookie sheet.
5. Bake 12 to 14 minutes or until shiny crust forms on top but interior is still soft. Cool on baking sheet.



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### Perfect Turkey Gravy

**Makes:** 15 (¼ cup) servings

**Prep Time:** 5 Minutes

**Cook Time:** 10 Minutes

- 2 packages McCormick® Turkey Gravy Mix
- ¼ cup flour
- 3 cups cold water
- 1 cup turkey pan drippings or turkey broth

1. Mix Gravy Mix and flour in large saucepan. Gradually stir in water and turkey drippings with wire whisk until smooth.
2. Stirring frequently, cook on medium-high heat until gravy comes to boil. Reduce heat to low; simmer 5 minutes or until thickened, stirring occasionally. (Gravy will continue to thicken upon standing.)

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# HOLIDAY RECIPE GUIDE



## Rocky Road Brownies

**Yield:** 2 dozen 2-inch brownies

1 cup (8 ounces) unsalted butter, melted  
2 cups light brown sugar, firmly packed  
¾ cup Dutch-process cocoa  
1 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon espresso powder (optional)  
1 tablespoon vanilla extract  
4 large eggs  
1½ cups King Arthur whole wheat flour  
1½ cups semisweet chocolate chips

### Topping

3 cups miniature marshmallows  
1 cup semisweet chocolate chips  
⅓ cup cream (light, heavy, or whipping)  
1 cup sliced almonds, toasted

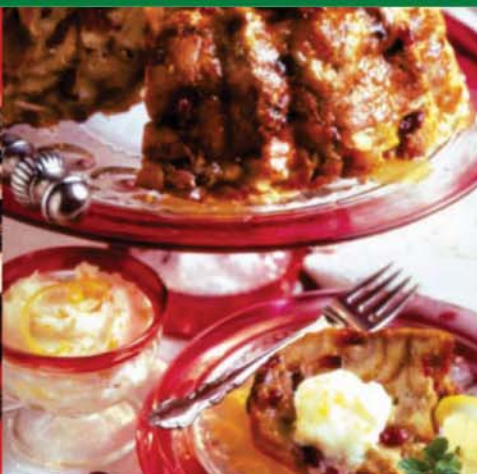
Preheat the oven to 350°F. Lightly grease a 9" x 13" pan.

### To Make the Brownies

1. Combine all of the brownie ingredients except the 2 cups chocolate chips, beating until smooth. Stir in the chocolate chips and spoon the batter into the prepared pan.
2. Bake the brownies for 25 minutes, remove from the oven, sprinkle the 3 cups marshmallows evenly over the top, and return to the oven for 5 minutes. Remove the brownies and place on a rack to cool.
3. Heat the chocolate chips and cream together, stirring until smooth. Drizzle the mixture over the brownies, then sprinkle with almonds. Cool overnight before cutting.



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## Cranberry Bread Pudding

**Makes:** 20 servings

**Prep Time:** 15 minutes

**Cook Time:** 50-60 minutes

15 cups white bread cubes (1½ large loaves),  
cut into one-inch cubes  
15 eggs  
2½ cups milk  
¾ cup brown sugar  
2½ teaspoons vanilla extract  
2½ teaspoons cinnamon  
1 teaspoon salt  
3 tablespoons Challenge Unsalted Butter,  
room temperature  
2½ cups dried cranberries

### Day Before

In large mixing bowl, lightly beat together eggs, milk, brown sugar, vanilla, cinnamon and salt until combined. Add bread cubes, cover with plastic wrap and soak in the refrigerator at least 30 minutes or overnight.

### Day Of

Spread butter on all sides of nonstick 10-cup fluted baking pan. (Be sure to use only butter so bread pudding unmolds.)

Preheat oven to 350°F. Sprinkle ¼ cup dried cranberries into baking pan. Stir remaining cranberries into bread cube mixture and pour mixture into baking pan. Bake until top is golden and firm to touch, about 50 to 60 minutes. Unmold bread pudding, transfer to serving platter and drizzle with Gingery Orange Syrup. Serve slices of bread pudding with a dollop of Fluffy Lemon Butter.



## Baked Ham with Orange and Ginger Glaze

(Recipe courtesy of Cook's Ham)

**Yield:** Varies depending on size of ham

**Prep Time:** 15 Minutes

**Cook Time:** 1½ to 2 hours

**Ease of Preparation:** Easy

1 Cook's brand Bone-in Spiral Sliced Ham, Butt or Shank Portion Ham or Half Ham  
¾ cup orange marmalade  
1 tablespoon freshly minced gingerroot  
2 teaspoons Dijon mustard  
½ cup ginger ale  
¼ cup plus 2 tablespoons orange juice  
2 teaspoons brown sugar, dark or light brown  
1 tablespoon cornstarch

1. Prepare and heat ham according to package directions
2. Meanwhile, prepare glaze. Combine marmalade, gingerroot and mustard in small bowl; mix thoroughly. Set aside.
3. Remove ham from oven 30 minutes before meat is done. Brush marmalade mixture over ham. Pour ginger ale and ¼ cup orange juice into pan bottom. Increase oven temperature to 425°. Return to oven and bake, uncovered, for 30 minutes, basting ham with pan juices every 10 minutes. Let rest on cutting board, loosely covered, about 15 minute.
4. Pour cooking juices into small saucepan; stir in brown sugar and heat to simmer.
5. Combine remaining 2 tablespoons orange juice and cornstarch in dish, stirring to blend. Add to simmering juices; cook and stir until slightly thickened, one to two minutes.
6. Drizzle ham slices with warm sauce before serving.

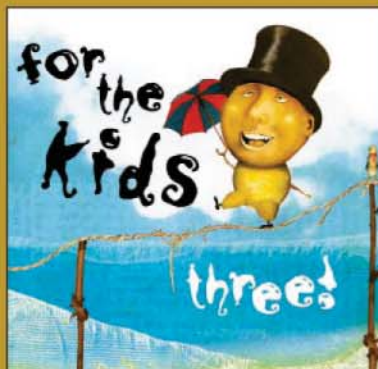


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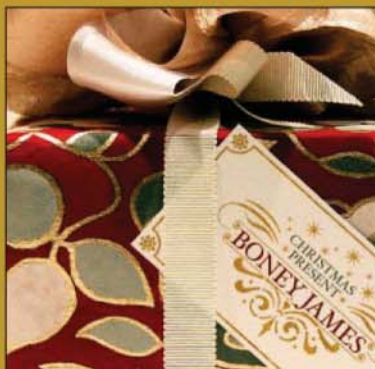


# entertainment gift guide



## FOR THE KIDS THREE!

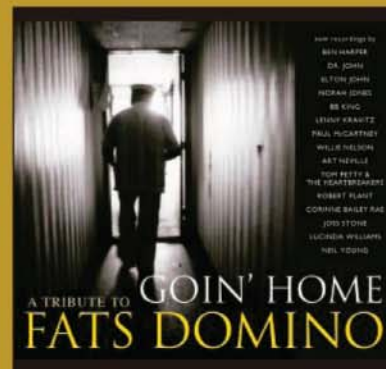
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# entertainment gift guide



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Jon Secada's *A Christmas Fiesta* includes holiday favorites with an infectious Latin flair!

### Christmas With Carrie

Carrie Wilson's *Christmas With Carrie* will warm your heart and bring joyous sounds to your holiday.

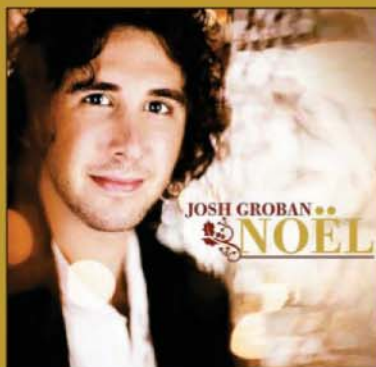
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## LORI MCKENNA Unglamorous

Lori McKenna: singer, songwriter, wife, mother. Her new album *Unglamorous* is the perfect gift this holiday season.

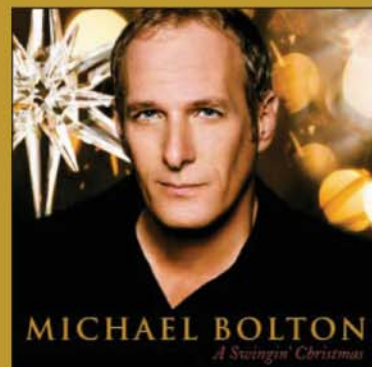
[lorimckenna.com](http://lorimckenna.com)



## JOSH GROBAN Noel

Your favorite Christmas classics in one collection featuring *Silent Night*, *I'll Be Home For Christmas*, *Ave Maria* and many more.

[joshgroban.com](http://joshgroban.com)



## MICHAEL BOLTON A Swingin' Christmas

The King of Blue-Eyed Soul rings in the season with a swingin' set of holiday standards.

This is destined to become a yuletide classic! Now available.

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## Sources

### Christmas Tree For Me

877-241-3593

[www.christmastreeforme.com/wds](http://www.christmastreeforme.com/wds)

(7½-foot Hunter Fir available for 10% off;

Use promotion code "wds7")

### Tom Colicchio

Craft Restaurants

[www.craftrestaurant.com](http://www.craftrestaurant.com)

### Colonial Candle

866-445-9993

[www.colonialcandle.com](http://www.colonialcandle.com)

### Extraordinary

212-223-9151

[www.extraordinaryny.com](http://www.extraordinaryny.com)

### Laurent Trade Group

800-817-9186

[www.laurenttrade.com](http://www.laurenttrade.com)

### Loaves and Fishes Cookshop

631-537-6066

[www.landfcookshop.com](http://www.landfcookshop.com)

### Seasons of Cannon Falls

800-776-2075

[www.seasonsofcannonfalls.com](http://www.seasonsofcannonfalls.com)

### Wilton Industries

800-794-5866

[www.wilton.com](http://www.wilton.com)

### Xyron

800-793-3523

[www.xyron.com](http://www.xyron.com)

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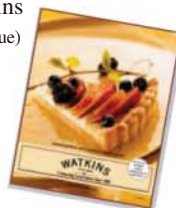
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### 205. John Boos & Co.

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### 206. Merillat Industries LLC.

Merillat Classic® Cabinetry Selection Guide. Full color 80-page catalog covers the popular Merillat Classic line of cabinetry. From sleek designs to elegant traditional, Merillat offers sensible

solutions and design flexibility for most any decor.

MERRILLAT CLASSICS. **Free**

### 207. Mouser Custom Cabinetry.

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### 208. LG HI-MACS.

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### 209. Avonite Surfaces.

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### 210. Fieldstone Cabinetry.

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## KITCHENS & BATHS FAUCETS & SINKS

### 250. American Standard Bath & Kitchen.

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### 251. Delta® Faucet.

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### 252. Elkay.

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### 255. Moen, Inc.

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**402. The Iron Shop®.** From the leading manufacturer of affordable, high-quality spiral stair kits, designed to fit any height and various diameters. Available in Metal, Oak, Victorian Cast Aluminum Kits and Custom All Welded Units. THE IRON SHOP®. [Free](#)

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**404. Nafco by Tarkett.** Nafco floors are beautiful, durable, affordable. The realistic look of natural wood and stone is made even more attractive by our exclusive Tritonite wearlayer, stronger than aluminum-oxide and other conventional coatings. Nafco tiles provide a realistic look of natural stone, slate, ceramic and marble. NAFCO. [Free](#)

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**752. Brock Deck™.** THE ORIGINAL VINYL DECK SYSTEM-Brock Deck™ is the #1 choice in vinyl decking. And has been since 1989 when we invented the first vinyl deck. Wide selection of railing styles in 3 matching colors. BROCK DECK™ ROYAL CROWN LIMITED **Free**

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**754. TimberTech Decking.** TimberTech wood-composite decking provides long-lasting performance and low-maintenance with crisp aesthetics. The planks are available in a variety of profiles in Cedar, Grey and Redwood with an Ornamental Rail system also available in White Sand. TIMBERTECH **Free**

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<input type="checkbox"/> 101	<input type="checkbox"/> 158	<input type="checkbox"/> 209	<input type="checkbox"/> 257	<input type="checkbox"/> 400	<input type="checkbox"/> 501	<input type="checkbox"/> 650	<input type="checkbox"/> 751
<input type="checkbox"/> 102	<input type="checkbox"/> 159	<input type="checkbox"/> 210	<b>Bathroom Fixtures</b>	<input type="checkbox"/> 401	<input type="checkbox"/> 502	<input type="checkbox"/> 651	<input type="checkbox"/> 752
<input type="checkbox"/> 103	<input type="checkbox"/> 160	<input type="checkbox"/> 211	<input type="checkbox"/> 303	<input type="checkbox"/> 402	<b>Ceilings &amp; Lighting</b>	<input type="checkbox"/> 652	<input type="checkbox"/> 753
<input type="checkbox"/> 104	<input type="checkbox"/> 161	<input type="checkbox"/> 212	<input type="checkbox"/> 304	<input type="checkbox"/> 403	<b>Fixtures</b>	<b>Gardening, Landscaping &amp; Outdoor Furniture</b>	<input type="checkbox"/> 754
<input type="checkbox"/> 105	<b>Kitchens &amp; Baths</b>	<input type="checkbox"/> 213	<input type="checkbox"/> 305	<input type="checkbox"/> 404	<input type="checkbox"/> 552	<input type="checkbox"/> 755	<input type="checkbox"/> 756
<b>Kitchen Appliances</b>	<b>Cabinets &amp; Countertops</b>	<b>Kitchens &amp; Baths Faucets &amp; Sinks</b>	<input type="checkbox"/> 306	<input type="checkbox"/> 405	<b>Sewing/Vacuums</b>	<input type="checkbox"/> 700	<input type="checkbox"/> 757
<input type="checkbox"/> 151	<input type="checkbox"/> 202	<input type="checkbox"/> 250	<input type="checkbox"/> 307	<b>Heating &amp; Cooling</b>	<input type="checkbox"/> 601	<input type="checkbox"/> 701	<b>Financial</b>
<input type="checkbox"/> 152	<input type="checkbox"/> 203	<input type="checkbox"/> 251	<input type="checkbox"/> 308	<input type="checkbox"/> 855	<input type="checkbox"/> 602	<input type="checkbox"/> 702	<input type="checkbox"/> 851
<input type="checkbox"/> 154	<input type="checkbox"/> 204	<input type="checkbox"/> 252	<input type="checkbox"/> 309	<input type="checkbox"/> 856	<input type="checkbox"/> 603	<input type="checkbox"/> 703	
<input type="checkbox"/> 155	<input type="checkbox"/> 205	<input type="checkbox"/> 253	<input type="checkbox"/> 310	<input type="checkbox"/> 857			
<input type="checkbox"/> 156	<input type="checkbox"/> 206	<input type="checkbox"/> 254	<b>Water Filtration</b>				
	<input type="checkbox"/> 207	<input type="checkbox"/> 255	<input type="checkbox"/> 350				

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| <input type="checkbox"/> 199. Kitchens & Baths Cabinets/Countertops | <input type="checkbox"/> 399. Windows/Doors                  | <input type="checkbox"/> 749. Gardening/Landscaping/ & Outdoor Furniture |
| <input type="checkbox"/> 299. Kitchens & Baths Faucets/ Sinks       | <input type="checkbox"/> 449. Flooring                       | <input type="checkbox"/> 799. Paint/Stain/Deck/Siding                    |
|   | <input type="checkbox"/> 549. Pools, Spas, Saunas & Hot Tubs |  |

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<input type="checkbox"/> 153. <b>\$5.00</b>	<input type="checkbox"/> 301. <b>\$2.00</b>	<input type="checkbox"/> 801 <b>\$5.00</b>	<b>TOTAL</b> _____
<b>Kitchens &amp; Baths Cabinets &amp; Countertops</b>	<b>Ceilings &amp; Lighting Fixtures</b>		
<input type="checkbox"/> 201. <b>\$5.00</b>	<input type="checkbox"/> 551. <b>\$1.00</b>		

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# Grand Finale

SERVE GUESTS THIS EASY DESSERT  
THAT TAKES ONLY MINUTES TO PREPARE

## Peppermint Profiteroles

Serves: 6 Prep: 20 min

Chill: At least 2 hr (in freezer)

- 1 pkg (5 oz) cream puff-type cookies (we used Stella D'oro Anginetti)
- 1 jar (14.5 oz) milk-chocolate ice cream topping, warmed as label directs
- 2 cups peppermint ice cream
- Crushed candy canes or starlight mints, optional

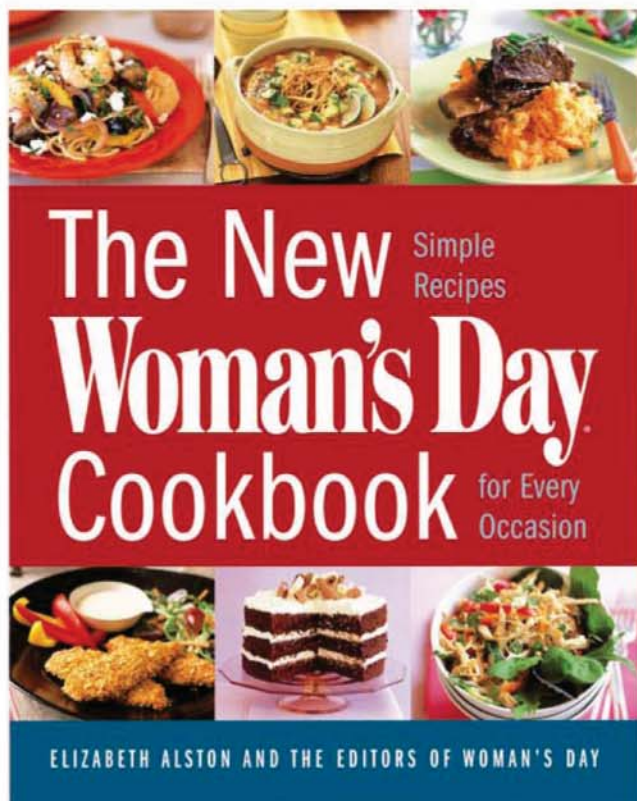
1. Cut cookies in half crosswise. Dip tops in topping, then, if desired, dip in crushed candy canes or starlight mints.
2. Spoon ice cream on puff bottoms; replace tops. Place on a baking sheet and freeze at least 2 hours until ice cream is hard.
3. To serve: Place profiteroles on a platter or serving plates. Serve extra topping on the side. 🎁

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